



Starters

Watercress & Thyme Soup (VE)

Hamhock Croquettes

With a cheese sauce with a julienne apple & rocket salad

Vegetarian Spring Rolls (V)

On a spiralised salad with hoisin sauce

Home Cured Gravadlax Salmon

With roasted beetroot, whipped goats cheese & cashew nut crumb

Mains

Roast Beef Topside/Half Roast Chicken

With roast potatoes, roasted beetroot, cauliflower cheese, gravy & a yorkshire pudding

Cod Bouillabaisse

Cod with a bouillabassie sauce, diced squid, charred fennel & samphine

Butternut Squash Risotto (VE)

With parsnip and beetroot crisps

SET MENU - 2 COURSES - £19.95

Afternoon Tea Special

Sandwiches

Egg & Cress, Brie & Cranberry, Hummus & Red Pepper, Cheese & Caramelised Onion Cutney

Treats

Lemon Drizzle Cupcake, Raspberry & White Chocolate Brownie, Mixed Berry Eaton Mess, Pink Chocolate Strawberry

All served with a complimentary glass of prosecco or selected hot drink

£20 per person

