

2 Courses £30    3 Courses £38

Starter

*Chicken Leg, Black Pudding and Cranberry Terrine with Hazelnut and Turnip Salad*

*Mixed Fish, Cheddar and Potato Croquettes, Romesco Sauce and Tzatziki*

*Roast Beetroot Salad, Lentils, Goats Cheese, Pomegranate and Radish*

*Fried Cauliflower, Panko Crumble, Toasted Seeds, Rocket with Honey Dressing*

Mains

*Poached Gressingham Duck Breast, Confit Duck Leg, Carrots, CousCous, Soy Honey Sauce*

*Cheese and Pea Risotto Puff Pastry Roll with Carrot, Baby Potatoes, Broccoli and a Creamy Herb Sauce*

*Baked Cod Loin Portion, Celery, Sesame Seeds, Celery Sultana and Apple Salsa, Herb New Potatoes*

*Tender Pork Belly, Potato Anna, Roast Butternut Squash, Toasted Pumpkin Seeds with Dressed Kale and Cavolo Nero*

Desserts

*White Chocolate Set Egg Custard, Strawberry Sorbet, Almond Biscotti*

*Lemon Posset, Lemon Sponge, Biscuit Crumble and Raspberries*

*Apple and Thyme Treacle Tart, Crème Fraiche Ice Cream*

*All dishes are prepared in a non allergy free kitchen, if you have any dietary requirements please tell your waiter*

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