2 Courses £34 3 Courses £42

<u>Starter</u>

Confit Duck Leg, Carrot Puree, Couscous, Soy Honey Dressing, Toasted Peanuts

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

Roast Beetroot Salad, Lentils, Goats Cheese, Pomegranate Seeds, Radish

Fried Cauliflower, Crispy Cheese Crumble, Mixed Nuts, Rocket, Curry Oil

<u>Mains</u>

Pan Roast Chicken Supreme, Buttery Mash, Turnips, Hazelnuts, Truffle Cream Sauce

Pea, Leek and Cheddar Risotto Filled Puff Pastry Roll with Mixed Roasted Nuts, Baby Potatoes, Broccoli and a Creamy Herb Sauce

Baked Coley Fillet, Tomato and Herb Fish Sauce, Potato Gnocchi, Tomato and lemon Salsa

Roast Lamb Rump served Pink, Boulanger Potatoes, Celeriac Remoulade, Herb and Garlic Dressing

<u>Desserts</u>

Warm Carrot and Walnut Cake, Caramel Sauce, Vanilla Ice Cream Rich Dark Chocolate and Cherry Tart, Vanilla Creme Fraiche Classic Tiramisu with Coffee Ice Cream

2 Courses £34 3 Courses £42

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