Available in November between 11.30am - 9pm, Monday - Thursday

Prix Fixe Menu

STARTER

SOUP OF THE DAY
Served with Crusty Bread

CHICKEN AND HERB TERRINE
Pea Purée, Pickled Shallots, Wholegrain Mustard Dressing

HOT-SMOKED SALMON AND HORSERADISH RILLETTES
Cucumber Pickle, Lemon Crème Fraîche, Toasted Sourdough

MAIN COURSE

VENISON BOURGUIGNON
Slow-Braised Venison in Red Wine with Smoked Bacon,
Pearl Onions and Mushrooms, Creamy Mashed Potatoes, Glazed Carrots

ROAST CHICKEN BREAST WITH PANCETTA AND SAGE STUFFING
Fondant Potato, Braised Red Cabbage, Roasted Shallot and Thyme Jus

PAN-FRIED SEA BREAM FILLET
Saffron Crushed Potatoes, Wilted Spinach,
Tomato and Chorizo Butter Sauce

ROASTED BUTTERNUT SQUASH AND SAGE GNOCCHI (V)
Creamed Leeks, Baby Spinach, Toasted Sunflower and Pumpkin Seeds,
Parmesan Crisp

DESSERTS

TOFFEE APPLE SPONGE PUDDING
Salted Caramel Sauce, Vanilla Ice Cream

FRESH FRUIT SALAD
Mixed Fruits in a Light Syrup

2 SCOOPS OF ICE CREAM
From our Ice Cream Selection,
Served with a Chocolate and Hazelnut Wafer

2 COURSES - £22.95
3 COURSES - £26.95