

MENU OF THE DAY

Seared cured salmon
with dill gel and shaved fennel salad
or
Salt beef
*with citrus glaze, hen's egg,
horseradish and Blue Monday*
or
Goats curd
*with bric pastry, walnuts, pickled beets
and vinegar reduction*

• • •

Roasted cod
*with tartare potatoes, smoked mackerel
and horseradish*
or
Grill calves liver
with sage, caramelised onions and mash
or
Herb gnocchi
*with butternut squash purée
and wild mushrooms*
or
Angus beef
*carved at the table
with Yorkshire pudding*
Supplement £8
or
Luncheon specialities
Supplement £5

• • •

Chocolate marquise
*with milk ice cream
and honeycomb*
or
Pear and almond slice
with vanilla ice cream
or
Apple jelly
*with rum custard
and apple sorbet*
or
Selection of cheeses
Supplement £5.50

• • •

Coffee or tea selection
£5.50



TWO COURSES £23.00
THREE COURSES £27.00

