

MENU OF THE DAY

Blue cheese soufflé

*with red wine pears, walnuts and
bramble dressing*

or

Chicken liver

*with salad of prunes, green beans and
sesame dressing*

or

Seared scallops

*with barley risotto, carrots
and courgettes*

Ballontine of guinea fowl

*with foie gras mousse and deep fried
ravioli of confit leg and wild mushroom*

or

Braised brill

*with green lentils, salsify puree, lemon
and cumin dressing*

or

Dill gnocchi

*with marinated fennel, goats curd and
chervil*

or

Angus beef

*carved at the table with Yorkshire
pudding*

Supplement £8

Moist layered chocolate sponge

with coffee ice cream

or

White chocolate fondant

*with vanilla ice cream and lemon
butterscotch sauce*

or

Pear and raisin lattice

with almond ice cream

or

Selection of cheeses

Supplement £5

Coffee or tea selection

£5.50

*Available for lunch and
before 7.30 pm*

TWO COURSES

£21.50

THREE COURSES

£25.50