

Starters

Seafood plate, haddock goujons, tartare sauce, pea puree, mussels on toast, salt and pepper squid, coriander noodles, rocket salad, fresh lemon

Goats cheese flatbread, roast cherry tomato chutney, beetroot and balsamic salad

Terrine of ham, piccalilli puree, cheddar hash brown, herb oil

Mezze board, grilled pitta, cous cous salad, shaved fennel, hummus, chick pea falafels, marinated olives and feta, mint salsa (v)



Main Courses

Chateau Briand to share between two, cooked to your liking served with hand cut chips, field mushrooms, roast tomato, watercress salad, onion rings, béarnaise or pepper sauce

Grilled fillet of seabass, wok fried vegetables, soy, honey and ginger glaze, tiger prawn wanton

Breast of duck, dauphinoise potatoes, peas and carrots, plum jus

Feta, roast pepper and broad bean risotto, sage crumbs, mint pesto (v)



Desserts

Assiette of chocolate inspired desserts (chocolate orange trifle, chocolate and ginger cheesecake, chocolate and hazelnut brownie, brandy snap of vanilla pod ice cream)

Assiette of fruit inspired desserts (passionfruit and meringue mess, sticky date and ginger pudding, butterscotch sauce, lemon curd crème brulee, brandy snap of berry sorbet)

Continental and local cheese platter, celery, grapes, crackers and onion chutney

Wednesday 14th February & Saturday 17th February

Starters

Seafood plate, haddock goujons, tartare sauce, pea puree, mussels on toast, salt and pepper squid, coriander noodles, rocket salad, fresh lemon

Seared warm beef salad, sweet chilli jam, rocket and crème fraiche, pulled beef spring roll

Mezze platter, grilled pitta, cous cous salad, shaved fennel, hummus, chick pea falafels, marinated olives and feta, mint salsa (v)



Main Courses

Chateau Briand to share between two, cooked to your liking served with hand cut chips, field mushrooms, roast tomato, watercress salad, onion rings, béarnaise or pepper sauce

Grilled fillet of seabass, wok fried vegetables, soy, honey and ginger glaze, tiger prawn wanton

Breast of duck, dauphinoise potatoes, peas and carrots, plum jus

Feta, roast pepper and broad bean risotto, sage crumbs, mint pesto (v)



Desserts

Assiette of chocolate inspired desserts (chocolate orange trifle, chocolate and ginger cheesecake, chocolate and hazelnut brownie, brandy snap or vanilla pod ice cream)

Assiette of fruit inspired desserts (passionfruit and meringue mess, sticky date and ginger pudding, butterscotch sauce, lemon curd crème brulee, brandy snap or berry sorbet)

Continental and local cheese platter, celery, grapes, crackers and onion chutney

For special dietary requirements or allergy information, please speak with our staff before ordering.