## Dinner Menus 2024

## Inclusive Package Available Mon, Wed,Fri

## To start...

Market soup, Artisan bread, salted butter (G/M/C)
Homemade Ham hock terrine, apricot chutney with toasted ciabatta (G/SD/MU) Mackerel \& horseradish pate, dill aioli, cucumber salad, shards (E/MU/G/F/SD/M) Goats cheese mousse, beetroot roasted \& puree, basil oil \& toasted ciabatta (M/G)

## ...for mains...

Braised brisket, chargrilled carrots \& creamy mash, rosemary jus (SD/M/C) Leek, mushroom \& stilton cream white wine sauce, buttered rigatoni (G/M/E/SD) Belly pork slow cooked 12 hours in fennel \& apple juice, creamy mash \& pan jus (M/SD/C) Grilled chicken breast, Skinny Fries, Roast Tomato and herb salad (N/A)

## ...Sides...

Skinny fries $£^{5}$
Side Salad $£ 5(\mathrm{SD})$
Beer battered onion rings $£ 5$ (G/E/M)

## ...and dessert

Lemon tart, Brulee crust \& Chantilly summer cream (M/G/E/S)
Coffee liquor panna cotta, shortbread biscuit (G/E/M/ NON VEGGIE)
Chocolate \& cherry mousse, shortbread biscuit (G/E/M/S)
Chefs Cheese Board, Grapes, Celery, Chutney and Crackers - £7 Sup (M/G/C/N)

## Any Allergies please inform a member of the staff when pre-ordering.

