

We require a deposit of £150 to reserve a table for parties of 10 or more. A preorder is also required five days prior to your reservation.

*Private Dining
Two Courses £21.95
Three courses £28.95*

Entrée

Soup of the Day, Caramelised Onion & Thyme Bread

House Pate, Apple & Date Chutney, Herb Crostini's

Asian Spiced Chicken Lollipops, Coca Cola & Chilli Jam

*Goats Cheese, Red Pepper & Basil Tart, Confit Tomatoes,
Pea Shoots, Truffle & Parmesan*

*Salmon & Crab Fishcake, Tomato & Coriander Salad,
Crab Beignet, Chive Hollandaise*

Duck Rillettes, Horseradish Puree, Rockette

*Classic Prawn Cocktail, Marie Rose, Avocado, Pickled
Green Apple, Herb Croutons, Baby Gem*

Main Dishes

*Corn Fed Chicken Breast, Confit Leg, Savoy Cabbage,
Rosti Potato, Parsnip Crisps, Pink Peppercorn Sauce*

*12 Hour Slow Cooked Shoulder of Lamb, Ratatouille,
Fondant Potato, Asparagus, Truffle Jus*

*Pork Fillet, Pancetta, Rosti Potato, Bury Black Pudding
Bon Bon, Chorizo, Red Wine Jus, Tenderstem Broccoli,
Roasted Red Pepper*

*Fillet of Seabass, Pomme Anna, Baby Onions, Peas,
Mussels & White Wine Beurre Blanc*

*Roast Sirloin of Beef, Chateau Potatoes, Baby Carrots,
Creamed Cabbage, Yorkshire Pudding,
Merlot & Thyme Jus*

*Potato Gnocchi, Cherry Tomatoes, Asparagus, Broad
Beans, Goats Cheese & Walnut Pesto*

*Chestnut Mushroom Risotto, Poached Hens Egg,
Parmesan Crisp, Pea Shoots*

Sirloin Steak

*Char Grilled Medium and Served with Hand Cut Chips,
Roasted Tomato, Garlic Mushroom. (£4.95 supplement)*

Desserts

*Dark Belgium Chocolate & Orange Tart, Chantilly Cream,
Crushed Honeycomb*

*Date & Cinnamon Sponge, Salted Caramel Sauce,
Homemade Vanilla Ice Cream*

*White Chocolate Chip Cheesecake,
Raspberry Gel & Clotted Cream*

*Trio of Panna Cotta ~ Vanilla, Coffee, Mandarin,
Chocolate Crumb & Poached Strawberries*

*Lemon Tart, Fresh Raspberries,
Clotted Cream & Caramelised Sugar Snap*

Freshly Ground Fairtrade Coffee with Chocolates