

SEASONAL MENU ONE

January, February & March 2024

CRISPY FRIED SQUID

WITH OAK-SMOKED GARLIC AIOLI.

ROASTED BEETROOT & PINE NUT SALSA SALAD

WITH CRISPY LOLLO ROSSO, BALSAMIC VINEGAR. [V, VE, GF]

SWEET & STICKY GLAZED CHICKEN BITES

WITH CHILLI JAM DIPPING SAUCE.

WINTER VEGETABLE SOUP

WITH PETIT PAIN. [V, VE]*

SILVERSIDE OF BEEF & TURKEY CROWN

WITH YORKSHIRE PUDDING AND SEASONAL VEGETABLES. **

PAN-FRIED SEA BASS

WITH TRUFFLE & WHITE WINE CREAM SAUCE.

ROASTED SHALLOT TARTE TATIN

WITH SEASONAL VEGETABLES. [V, VE, GF]**

BROCCOLI & CHEDDAR BAKE

WITH SEASONAL VEGETABLES. [V]**

SIGNATURE CRÈME BRULÉE

WITH SHORTBREAD.

APPLE, PEACH & BLACKBERRY CRUMBLE

WITH VEGAN CUSTARD. [V, VE, GF]

RICH CHOCOLATE GANACHE

WITH BOURBON BISCUIT, RASPBERRY SORBET.

PRICING FOR SUNDAY LUNCH:-

Starters	£6.50
Soup of the Day	£4.50
Adult Main Courses	£15.00
Child-portion Main Courses	£7.50
Desserts	£6.50

Please inform us of any allergens and special dietary requirements amongst your party prior to the event.

[v] vegetarian
[ve] vegan
[gf] gluten-free
[df] dairy free

* available as gluten-free without petit pain

** available as gluten-free and dairy-free without Yorkshire Pudding and stuffing