

2 COURSE FOR £18.75+VAT PER PERSON  
3 COURSES FOR £24.75+VAT PER PERSON

(Please select three options from each course including one vegetarian)

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## Starters

**Carrot and coriander soup** Served with Croutons

**Chicken liver parfait** Truffle Butter, Toasted Brioche, Onion Marmalade

**Crispy pulled pork** Apple Sauce, Lentil Vinaigrette

**Smoked mackerel rilette** Pickled Cucumber, White Toast

**Home cured gravadlax** Shallots, Capers and Parsley

**Wild mushrooms on toast** Garlic and Fine Herb

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## Mains

**Roast topside of beef** Roast potatoes, seasonal vegetables, horseradish cream

**Slow roast pork belly** Saute potatoes, apple sauce, buttered cabbage

**Free range chicken breast** Tarragon mash, leeks and kale

**Lamb shoulder Shepherd's pie** Creamed potatoes, carrots and parsnips

**Scottish salmon fillet** Lemon and dill potatoes, sprouting broccoli

**Line caught pollock fillet** Garlic and Fine Herb

**Gilt head sea bream** Olive oil crushed potatoes, fennel, samphire

**Whole grilled lemon sole** New potatoes, spring greens, hollandaise sauce

**Parmesan gnocchi** Roasted vegetables, white wine sauce

**Butternut squash risotto** Parmesan, toast pumpkin seeds

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*Desserts*

**Sticky toffee pudding** Brandy snaps, vanilla ice cream

**Morello cherry iced parfait** Almond sponge, cherry sauce

**Poached pear and almond tart** Poire Williams cream

**Chocolate orange brulee** Biscotti