

Summer EVENING - SET MENU

SERVED EVERY EVENING - Except Saturdays (A La Carte Menu only)

SOUP DU JOUR
freshly made daily

MELON AND BANANA FANTAIL
with raspberry sorbet, apricot coulis

CHICKEN AND DUCK LIVER PATE
served with warm toast, plum chutney

AVOCADO, ORANGE AND ARTICHOKE SALAD
topped with shallots, warm crispy bacon strips, balsamic dressing.

BLACK PUDDING, PEAR AND STILTON
baked in fine leaf pastry, set on a tomato, ginger compote

SMOKED MACKEREL
with potato and chive mayonnaise.



SEABASS AND MONKFISH DUET
set on a creamy potato mash, with a tomato, leek and fennel compote.

CONFIT OF DUCK A L'ORANGE
resting on an apricot, stem ginger chutney, with a rich Grand Marnier orange sauce.

PORK FILLET MEDALLION, LIVER AND BACON MIXED GRILL
flavoured with a garlic laced sage sherry jus.

TORTELLINI PASTA
in a tomato, herb sauce with field mushrooms, Parmesan wafers.

TURKEY ESCALOPE PIZZAIOLA STYLE
flash fried, melted Mozzarella, olives, tomato herb concasse

RIB-EYE STEAK MADAGASCAR (£3.00 extra)
with a soft green peppercorn sauce



£13.95 (Starter and Main Course)

A SELECTION OF DESSERTS FROM OUR SWEET MENU from £4.25

FILTER COFFEE with Mints £1.75

(Parties of 15 or more ~ 3 Courses only ~ £18.20)