

Sample Evening Menu

Homemade Soup of the Day

Sauteed Queenies

bacon, garlic & white wine cream sauce

Mushroom & Herb Quiche

confit of beef tomato

Avocado and Pesto Salad

bound in a herb and citrus dressing

Char Grilled Rump Steak

real chips, mixed greens, peppercorn sauce

Confit of Duck Leg

saute potatoes & greens

Cod 'en papillote'

pearl barley, cherry tomato & spinach

Loin of Venison

wild mushrooms and dauphine potatoes

Chocolate Fondant

chocolate sauce and ice cream

Sticky Toffee Pudding

butterscotch sauce and vanilla ice cream

Creme Brulee

Madeleine Biscuit

Selection of British Cheese

grapes & chutney

2 course £35.00 3 Course £40.00