

SEPTEMBER DINNER MENU

COCKTAIL OF MONTH

Cherry Sour £9

Vodka, Lemon Juice, Pomegranate
Juice, Cherry

Garlic Bread £4.5

Add cheese £2.5 | Add Tomato & Basil Or Pesto £2

Sourdough Bread & Butter £5.5

Marinated Olive £3.5

Salt & Pepper Cashews £3.5

Smoked Paprika Corn Ribs £6.

STARTERS

Roasted Wine Tomato Soup

Served with Croutons, Herb oil and Cream

Chicken Liver Pate

Balsamic Caviar, Spiced Fig & Apple Chutney with Toasted Ciabatta

Warm Goat's Cheese & Poached Cherry

Beetroot Puree, Wild Rocket, Courgettes Ribbons, Candid Pecan nuts & Charred Orange Segments

Salmon Tarter with cured eggs (£3 Supplement)

Served With Fennel & Leek Sauce With Herb Oil

MAIN COURSES

Slow Cooked Duck leg Confit

Creamy Caramelized Onion, cannellini Beans with Sundried Tomatoes, Spinach, Chimichuri Sauce

Corn Fed Chicken

Mushroom Ragu & Pan Seared Asparagus

Pan Seared Cod Fish

Panang Curry Risotto, Chorizo green Beans & Chilli Oil

24 Hours Cooked Lamb Shoulder

Mint Pea Puree, Pickeld Apricots & Jerusalem artichoke

Aberdeen Angus Fillet Steak (7oz - £7 Supplement)

Baked Mushroom, Tomatoes & Roasted Garlic
Choice Of Sauce: Sauce Diane, Green Peppercorn Or Garlic Butter

**MAIN SERVED WITH POTATOES OF THE DAY OR CHUNKY CHIPS OR
TRUFFLE PARMESAN FRIES**

SIDES : £3.5 EACH - MIXED GREEN SALAD OR SEASONAL VEGETABLES

2 Courses £29| 3 Courses £34 (TUE- THU) 2 Courses £30 | 3 Courses £35 (FRI- SAT)

Please inform us of any allergies and / or dietary requirements. All prices are inclusive of VAT at the current rate.
A discretionary service charge of 10% will be added to your final bill.