

Starters

Proscuttio wrapped brie parcels with baby leaf salad & home made red onion chutney

Smoked trout fillet on a salad of beetroot, new potatoes & baby leaves, with a caper, lemon & horseradish dressing

Baked portabello mushroom with creamed leeks & smoked cheddar with a crumb crust

King prawn cocktail with crisp leaves, cucumber, cherry tomatoes & a Marie-Rose sauce

Home made pigeon, pork & pepper pate with toasted ciabatta bread

Mains

Roast fore-rib of beef, with roasted potatoes, Yorkshire pudding, seasonal vegetables & rich red onion gravy

Roast shoulder of local pork with homemade spiced apple sauce, roast potatoes, seasonal vegetables & a cider reduction

Pan-fried sea-bass fillet served on a prawn & spring onion risotto topped with crisped courgette ribbons

Bacon wrapped chicken breast stuffed with sausage, mustard & apple served with a smoked chorizo cassoulet, mashed potatoes & broccoli

An oven roasted Romano pepper, stuffed with Moroccan spiced cous-cous, apricots, pistachios & pine nuts. Served with roasted broccoli & preserved lemon

Desserts

Raspberry & white chocolate cheesecake

Chocolate, almond & butterscotch tart, with peanut-butter ice-cream

Warm waffle with caramelised banana, vanilla ice-cream & maple syrup

Apple, pear & cinnamon crumble with creamy custard

Classic strawberry Eton mess

1-course	£10.95
2-courses	£13.95
3-courses	£15.95
Child's pork or beef	-£4.95

Mother's Day

number
bar & restaurant

12