



SET MENU

X2 COURSES 17.50

X3 COURSES 22.50

Soup of the Day
with crusty bread

Bloody Mary Prawn Cocktail
with granary bread

Lemon & Thyme Chicken Salad
with baby gem leaves, a mango and coriander salsa

Scottish Smoked Salmon
with mix leaves, balsamic syrup and pink peppercorns

Chicken Liver Pate with Brandy
with caramelised onion chutney and warm granary toast



Slow Cooked Crisp Pork Belly
buttered mash potato, green beans, port wine gravy and a spiced apple sauce

Braised Welsh Lamb Shank
with spring green & petit pois mash, rosemary & spring onion gravy

Pan Seared Salmon Fillet
on a bed of roasted fennel and toasted pinenuts with a creamy watercress sauce

Steak & 'Speckled Hen' Ale Pie
topped with puff pastry, served with creamy mash & gravy

Baked Green pepper Stuffed with Red Onion and Cornish Brie
served with carrot and beetroot nest, and a creamy three cheese sauce



Pimm's Jelly

Homemade Treacle Tart
with Devonshire clotted cream

Vanilla panacotta
with a confit of peach, baby pear and crème anglaise

Apple and blackberry lattice pie
with custard

British Isles Cheeseboard
served with biscuits (add 3.00)