



March Specials

Vegan truffled leeks

Vegan leek tagliatelle with crispy shallot rings, cashew parmesan

Slow cooked pork shoulder

Coarse pork pate with beetroot sauerkraut, caramelised apple and toasted brioche

Poached salmon

Served with cucumber and earl grey, watercress and pickled cucumber

Soup of the day

Please ask for todays flavour served with crusty bread and butter



Duo of duck (£1.50 supplement)

Pan fried 1/2 duck breast, deep fried confit duck leg, turnip fondant, braised pak choi, toasted sesame and pomegranate sauce

Moroccan braised lentils

Spinach puree with braised puy lentils, dressed rocket and cumin roasted carrots

Grilled cod loin

Potato dumplings, roasted garlic puree, parsley puree, Lemon and herb crumb

Pie of the day

Please ask for todays flavour topped with puff pastry served with creamy mash and seasonal vegetables



Affogato

Scoop of Hockings ice-cream topped with a double espresso

Rhubarb trifle

Pink rhubarb jelly, ginger sponge and custard

Rice Pudding

A traditional recipe served with fruit compote

Ice-cream & Sorbet

Please ask for todays selection of flavours

Prices per person

Two courses £11.95

Three courses £14.95

Terms and conditions apply

£3 surcharge applies from 6pm Saturday