

Six Course Taster Menu

On arrival

Glass of Prosecco or Orange Mimosa
(£5 Supplement)

First course

Handmade canapés:
Goats cheese mousse with beetroot and
Trio of fig: fig chutney, fig purée & fresh fig

Second course

Sweet potato, butternut, coconut and chilli soup (vg)

Third course... a choice of

Confit chicken and leek terrine, tarragon mayonnaise,
crispy chicken skin, sourdough

Roasted red pepper and mozzarella arancini,
pesto dressing, dressed baby leaf (vg,gf)

Tempura king prawns, sweet chilli jam, seaweed

Fourth course

Lemon and lime granita (vg,gf)

Fifth course... a choice of

Pan-fried seabass fillet, lemon and saffron pressed potatoes,
cavolo nero, samphire, tomato sauce (gf)

Slow roasted pork belly, carrot purée, wholegrain mustard mash,
baby carrots, Aspall cider au lait jus

Roasted butternut squash and sage risotto [v,gf]

8oz Rib Eye steak, served with seasoned chips
garlic and thyme marinated field mushroom and roasted tomato

(£7 supplement)

Add to your steak: Pink peppercorn (gf) or Blue cheese sauce £2.50 (gf)
Garlic butter £2.00 (gf) Garlic king prawns (gf) £8.00

Sixth course

Selection of hand-crafted mini desserts;
chocolate brownie, banana cake, profiterole

Optional cheese course

£5.95 per person

Black Bomber and Green Thunder cheddar, grapes, celery, chutney & biscuits.