

STARTERS

Soup of the day with Locally Baked Bread Prawn & Crayfish Tian with brown bread and butter Garlic Mushrooms on toasted brioche Chicken and pesto terrine with tomato chutney and toasted ciabatta

## MAINS

Roast Beef, Yorkshire Pudding, Roasted Potatoes and seasonal vegetables

Honey and mustard glazed gammon, Yorkshire pudding, Roasted Potatoes and seasonal Vegetables

Pan Seared Fillet of Seabass, served with smoked mash, curly kale and mussel potage

Beetroot & Goats Cheese Tart served with Parmentier Potatoes, Seasonal Greens and Balsamic Reduction

## DESSERTS

Banoffee Vol Au Vent Mint chocolate cheese cake Sticky Toffee Pudding Vanilla rice pudding and rhubarb compote

Two Course £16.95 Three Course £20.95

Eat, Drink, Relax - Have a Delightful Sunday