

Please Note: Chefs' Specialities will be served every day as we only use the best and freshest available produce

Mid-week Special Menu
Tuesday-Saturday Lunches; Tuesday & Wednesday Evenings
2 courses £ 10 per person ~ 3 courses £14 per person

STARTERS

Soup of the Day

Freshly made soup served with French bread

Creamed Garlic Mushrooms

Mushrooms, cream, garlic on a toasted sweet brioche

Fish Balls

Served with a salad & Thai dipping sauce

MAINS

6oz Rump steak

Served with our own hand cut chips, salad & coleslaw

Confit of Duck leg

Confit of duck leg served with a warm, crisp vegetable noodle salad & plum sauce

Roasted vegetable Penne, Spiced tomato sauce

Roasted vegetables sundried tomato pesto and a spiced tomato sauce

Pan fried prawns in garlic butter

Served with an avocado salad

PUDDINGS

Crème Brûlée of the day

Ask us for the flavour of the day

Rich Mocha Mousse

Light chocolate & coffee mousse

Warm Chocolate Brownie

A gooey brownie with walnuts, vanilla ice cream and a mixed berry coulis

Eton Mess

Our delicious cocktail of homemade meringue, berries and Chantilly cream

British cheese board

A selection of the finest UK-sourced cheeses served with crackers & fruit
(£ 3.50 supplement)