

STARTERS

Soup of the day with farmhouse bread

(V) French onion soup with coolea cheese and croutons

Spiced chicken cake, piccalilli, grilled pineapple, nigella seeds, curried mayo
Shallot tarte tatin, balsamic caramel, goat's cheese mousse and beetroot crisps(v)

Duck liver Pâté, fig chutney and caraway toast

MAIN COURSES

Traditional fish and chips in a light batter with tartare sauce and pea puree

(v) Roast squash and cheddar quiche, spinach and caramelised shallots, sautéed potatoes, local leaves and mustard dressing (v)

Roast hake, beetroot and carrot boxty, samphire, grilled lemon and chive butter sauce

Roast marinated chicken with thyme and apricot stuffing, braised red cabbage, creamy mash and gravy **OR** with roast sweet potatoes, puy lentil and beetroot salad,

Tahini dressing

(v) Aubergine, sweet potato and lentil chilli, fried plantains, avocado salsa, sour cream
Steak sandwich on sourdough baguette with sautéed onions, horseradish mayo and home cut chips

DESSERTS

Rhubarb and custard trifle, ginger crumb & toasted almonds

Marmalade and vanilla bread and butter pudding with whipped cream and custard

Mango and passionfruit sorbet with fresh fruits

Strawberry glory with crushed meringue, custard and vanilla ice cream

Chocolate and Jameson marquise, cherry tiffin base, burnt orange caramel

Tea or Coffee