

## STARTERS

Soup of the day with farmhouse bread  
Glenbeigh mussels, coconut, lemongrass and chilli cream  
(v) Arrancini of Toonsbridge smoked scamorza cheese, spiced beetroot and tomato puree  
Smoked haddock risotto, mornay gratinate, caper and shallot salad  
Kabayaki glazed pork belly, sambal roast cauliflower, kimchi salad

## MAIN COURSES

Seafood pie in a prawn bisque topped with a cheddar and potato bake, tarragon and lemon crumb, spring greens  
Pan roast hake, potato and kale gratin, 'Nduja, vermouth cream  
(V) Vegetarian moussaka, aubergine, tomatoes, spiced beans, lentils, cinnamon and cheddar with a fennel, orange and toasted almond salad  
Roast marinated chicken breast with apricot stuffing, braised red cabbage, roast veg, creamy mash and gravy OR with bulgar wheat tabbouleh, spiced butternut and tahini, roast sweet potatoes, toasted sesame seeds  
Sirloin Steak (10oz), sautéed mushrooms, home-cut chips, green peppercorn and brandy cream or béarnaise or café de paris butter  
Venison, wild boar and ox cheek pie, puff pastry, heritage carrots, roast garlic mash

## DESSERTS

Lemon posset, cranberry crisp  
Chocolate and black cherry fondant, torched meringue, cherry compote  
Mango and passionfruit sorbet with fresh fruits  
Earl grey crème brûlée with a citrus biscuit  
Marmalade and vanilla bread and butter pudding  
Strawberry glory with crushed meringue, custard & vanilla ice cream

*Tea or Coffee*