



# Menu

## 3 Courses-£40

### Starters

#### **Pan Fried Goats Cheese Salad (V)**

*Served with Herb Croutons & Red Onion Chutney*

#### **King Prawn Gratin**

*Served with Crisp Bread Wafers*

#### **Black Pudding**

*Topped with a Poached Egg, Hollandaise Sauce & Crispy Ham*

### Entrées

#### **Pan Fried Lamb Cutlets**

*Served with Crushed New Potatoes, Baby Carrots, Peas 3 Ways & a Mint Jus*

#### **Oven Roasted Cod Loin**

*(Topped with Welsh Rarebit)*

*Served with a Buttery Mash & Creamed Greens*

#### **Wild Mushroom & Spinach Risotto (V)**

*Topped with Herb Oil, Pine nuts & Parmesan*

### Deserts

#### **Apple Tarte Tatin**

*Served with Vanilla Ice Cream & Toffee Sauce*

#### **Dark Chocolate Mousse**

*Served with Dark Cherry Compote & Lime Short Bread Biscuits*

#### **Classic Tiramisu**

*Served with Crushed New Potatoes, Baby Carrots, Peas 3 Ways & a Mint Jus*

### Coffee or Tea

#### **Optional**

*Selection of Cheeses with Fruit & Chutney*

*(additional £5 per person)*

*Please note all our products are freshly made to order in a traditional kitchen and we cannot guarantee they are free of nuts or dairy*