



Menu

3 Courses-£50

Starters

Honey Roasted Pan Fried Goats Cheese Salad (V)

Served with a Balsamic Reduction

Pan Seared Scallops

Served with Chorizo & a Cider Butter Jus

Entrées

28 Day Aged Pan Roasted Cheshire Fillet Steak

*Served with Fondant Potatoes, Honey Glazed Baby Vegetables, Tender stem Broccoli
& a Port Jus*

Oven Roasted Halibut

*Served with Creamed New Potatoes, Chantenay Carrots, Tender Stem Broccoli
Crispy Samphire & Seafood Jus*

Deserts

Chefs Peach Melba

*Poached Peach, Vanilla, Panna cotta, Raspberry Ripple Ice Cream, Shortbread Crumb
& Raspberry Coulis*

Dark Chocolate Fondant

Served with Raspberry & Vanilla Mascarpone Cream

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