



SET MENU

LUNCH 2-COURSES 26 LUNCH 3-COURSES 30
EVENING 2-COURSES 28 From 5 p.m. EVENING 3-COURSES 33

Not Available Saturday Evening

Includes a glass (175ml) of La Bastille Blanc or Moulin des Vignes Rouge

STARTERS

Smoked Mackerel with Harissa Potatoes & Green Bean Salad
Avocado & Grapefruit Fennel Salad with Honey Mustard Dressing & Parmesan (GF)
Fresh Homemade Soup of the Day
Thai Chicken Cakes with Homemade Sweet Chilli Jam
Black Pudding, Smoked Bacon & Poached Egg on Soda Bread

MAIN COURSES

Beef Stew with Root Vegetables with Mashed Potatoes, Beetroot & Horseradish Sauce (GF)
Fresh Pollock with Sea Asparagus, Shrimp & Black Butter Sauce (GF)
Duck Legs with Braised Red Cabbage & Madeira Gravy
Loin of Free-range Pork with Mushrooms, Mixed Peppers & Brandy Cream Sauce
Butterflied Chicken Breast with Parma Ham & Mozzarella, Oregano, Tomato Sauce (GF)
(All the above served with Vegetables & Potatoes)
Vegan Moussaka, Aubergine, Potato, Chickpeas, Lentils, Homemade Tomato Sauce & Salad
Mixed Bean & Pulse Cassoulet (Vegan)
Seitan Milanese, Vegan Meat Substitute with Vegan Pasta & Homemade Tomato Sauce
Selection of Fresh Vegetables (Vegan)

For extra vegan options

PLEASE CHOOSE FROM OUR MAIN MENU ANY OF OUR VEGAN OR VEGETARIAN DISHES

SELECTION OF HOMEMADE DESSERTS

Pistachio Choux Bun with White Chocolate Sauce
Red Velvet Delice
Frozen Winter Berries with Baileys Sabayon Sauce (GF)
Passion Fruit Martini Eton Mess (GF)
Fresh Fruit Salad (GF) (DF)
Crème Brulee (GF)
Apple & Blueberry Strudel with Dulce de Leche Ice Cream

Cheeseboard 4.5 Supplement

(S) = Spicy (N) = Nuts (V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free

A Discretionary 10% Service Charge will be added to your Bill

ALLERGENS - IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET YOUR SERVER KNOW

All our dishes are prepared in our kitchen where **celery, cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs, fish, lupin, milk, molluscs** (such as mussels and oysters), **mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites** (if they are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts) are commonly used, so we cannot guarantee our dishes will be free of traces of these products.