



Dinner Menu 06 June - 04 July 2019

Starters

Smoked salmon carpaccio, spring onion, pink ginger, yuzu, crème fraîche

Tomato and roasted red pepper soup, Parmesan cheese gougères

Sticky beer-braised beef, texture of shallots, sour dough

Main courses

Roast rump of lamb, marinated courgettes, goat's cheese, grilled potato

Pan-fried hake, buttered new potatoes, gem lettuce, peas à la Française

Butternut squash macaroni cheese (v)

Desserts

Warm apple strudel, crème Anglaise, clotted cream ice cream

Mocha pudding, pistachio biscotti

Mini cheeseboard with fruit and walnut bread

£17.00 per person for three courses

Please note we are only able to accept cash payment