



Today's Dinner Menu

Roasted Tomato & Red Pepper Soup

Crispy Croutons

Seafood Platter

Rainbow Trout fillet and Crayfish served with a light salad

Home-made Chicken Liver Pate

With Melba toast & a sweet redcurrant sauce

Mozzarella & Beef Tomato Salad

With fresh basil pesto

Roast Topside of Local Beef

With natural gravy & homemade Yorkshire pudding

Steamed Fillet of Turbot

With a mussel sauce & capers

Coq Au Vin

Classic chicken casserole laced with red wine

Roast Large Field mushroom

Served on a bed of creamy macaroni cheese

Main courses presented with Chef's choice of potatoes and seasonal vegetables

Chocolate Fudge Cake

With pouring cream

Hand-made Meringue

With lashings of passion fruit laced cream and seasonal berries

Choux Profiteroles

Drizzled with warm chocolate sauce

A Duo of Fine Cheese & Biscuits

With a red onion chutney

Freshly Filtered Coffee or Tea

With chocolate mint

This menu is suitable for a Gluten Free diet with certain exceptions, please ask your server and for Any other food allergen or dietary information where the correct information will be Sourced from our kitchen team.

**£22.95 per person
Inclusive Of VAT & Service Charge**