



Dinner Du Jour Sample Menu

2 Course - £23 3 Course - £28

Starters

Blue Cheese Souffle, Walnut Crumb, Potato Puff, Etuvee leeks

Our Farm's Roasted Butternut Squash Velouté,
Truffle Oil, Toasted Pine Nuts

Smoked Mackerel, Mackerel Paté, Radish,
Baby Gem, Lemon Gel, Herb Oil

Mains

Chorizo Roast Corn Fed Chicken Breast,
Sauté Potatoes, Confit Beetroot,
Savoy Cabbage, Roasted Celeriac, Red Wine Jus

Pan Roast Salmon Fillet, Olive Oil Crushed New Potatoes,
Romanesque, Parsienne Courgettes, Capers & Chive Beurre Blanc

Ragstone and Red Onion Tartlet, Watercress and Apple Salad,
Tenderstem Broccoli, Glazed Celeraic

Desserts

Warm Vanilla Rice Pudding, Fresh Blackberries, Blackberry Gel

Epoisses, Handmade Biscuits, Pear Chutney

Duo of Chocolate Marquise, Salted Caramel Ice Cream

CHEF SPECIALS

Chargrilled Sirloin Steak, Garlic Baked Field Mushroom,
Ingham Chips, Shaved Parmesan & Wild Rocket

18.50

Crispy Cod Cheeks, Ingham Chips, Watercress and
Cucumber Salad, Capers Mayonnaise

£14.50