



Dinner Du Jour Menu

2 Courses - £20

3 Courses - £24

Starters

Baron Bigod Cheese Fritters, Toasted Hazelnuts,
Dressed Leaves

Smooth Chicken Liver Parfait, Brioche Toast,
Tomato Chutney

Mains

Pan Fried Sea Bream, Olive Oil Crushed Potatoes,
Buttered Samphire, Chive & Caper Beurre Blanc

Chargrilled Rump Steak, Fondant Potato,
Braised Red Cabbage, Baked Celeriac

Desserts

Bramley Apple Crumble, Almond Oat Crumb,
Home Made Vanilla Ice Cream

Vanilla Panna Cotta, Poached Pineapple,
Blood Orange Sorbet