

MENU

Saturday 14th May 2016

Chicken Liver Parfait with homemade chutney and toasted country bread
Crispy fried goat's cheese on a balsamic sultana and walnut salad (v)
Atlantic prawn cocktail salad
Mushroom risotto with fresh parmesan (v)
Crispy Bacon, Black Pudding & poached Egg Salad
Warm Camembert, spinach & pine nut tart with a beetroot salsa (v)
Carrot and coriander soup with crusty bread (v)

Char-grilled Rib eye steak with grilled tomatoes, steak mushrooms and onion rings, with a garlic butter jus and house fries £3.50 supplement
Breast of Chicken wrapped in pancetta on gnocchi, baby spinach & peas with a creamy herb sauce
Pot roasted belly of pork on lyonnaise potatoes, roasted cabbage & apple sauce
Braised shank of lamb with parsley mash and honey roasted vegetables
Crispy fish and chips with tartare sauce and salad
Seared supreme of salmon on new potatoes and French beans with a chive butter sauce
Caramelized red onion, dolcelatte cheese and mushroom tartlet with a rocket and walnut salad (v)

Baked apple pie with vanilla ice cream
Forest fruit cheesecake
Sticky toffee pudding with a sticky toffee sauce
Warm Bakewell tart with cherry ripple ice cream
Steamed treacle sponge with vanilla custard
Yorvale chocolate ice cream (2 scoops)

2 Course £18.50

3 Course £23.50