

£22.95

## STARTERS

**CHEF'S FRESHLY PREPARED SOUP OF THE DAY**  
With wheaten bread

**CRISPY CONFIT OF DUCK & GREEN PEPPERCORN TERRINE**  
Served with a ratatouille chutney & melba toast

**PAN-FRIED WILD MUSHROOMS SERVED ON TOASTED BRIOCHE**  
With a soft poached egg and Hollandaise sauce

**BABY SPINACH & RICOTTA CHEESE SALAD**  
With sun-blushed tomatoes and roasted artichokes  
tossed in a classic vinaigrette

**SPICY CHICKEN & VEGETABLE KEBABS ON A BED OF CRISP SEASONAL LEAVES**  
Served with sweet chilli & pepper sauce

## MAIN COURSE

**ROAST BREAST OF CHICKEN**  
Stuffed with spinach & ricotta cheese on a bed of black pudding mash  
with a pesto cream sauce

**FRESH FILLET OF SALMON**  
Grilled and served with a fennel & red onion salad

**BAKED LENTIL & POTATO PIE**  
Served with a purée of Winter vegetables & a crisp Winter salad

**SLOW ROASTED SHANK OF LAMB**  
Glazed with mustard & brown sugar on a bed of minted mashed potatoes  
with a tomato & rosemary dressing

**CHARGRILLED 10oz SIRLOIN**  
Dry aged local beef cooked to your liking served with hand-cut chips and Béarnaise sauce  
£1.50 supplement

*All of the above served with a selection of Chef's market fresh vegetables and potatoes*

## DESSERTS

**CHEF'S SELECTION OF DESSERTS**

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TABLE D' HOTE