



# RESTAURANT WEEK DINNER MENU

2 COURSES INC GLASS WINE, A BOTTLED BEER OR SOFT DRINK

£20 5PM TILL 7PM

## STARTERS

Spiced butternut & sweet potato soup

served with crusty bread (V) (Ve) £4

FAN OF SWEET HONEYDEW MELON

fruit salsa & sorbet pearls (V) (Ve) (GF) £4

Double baked goats cheese souflee (v)

served with a date puree & red wine syrup £6

Terrine of ham hock & smoked chicken

served with a roasted fig chutney £6

#### BEETROOT, CARROT & CHICKPEA BITE

Chickpea bites served with salad leaves & balsamic glaze (contains yeast) (V) (Ve) (GF) £6

# **MAINS**

FILLET OF PORK, SLOW COOKED BELLY (GF)

apple relish, cider & sage cream, served with creamy mash & vegetables £14

BAKED FILLET OF SALMON (GF)

Ragout of fennel, broccoli, capers & saute potatoes £13

**80Z RIBEYE STEAK** (£4 SUPPLEMENT)

ribeye steak served with flat cap mushroom, tomato & chips £18

BEETROOT SPINACH & MINT RISOTTO (V) (VE) £12

BALLOTINE OF CHICKEN (GF)

stuffed with a vegetable & herb mousse, served with creamy mash & vegetables £13

## DESSERTS.

STICKY TOFFEE PUDDING (GF)

with butterscotch sauce & vanilla ice cream £5

WHITE CHOCOLATE CHEESECAKE

served with a berry compote £5

LIME & TEQUILLA PANNACOTA (GF)

with candied kumquat £5

CHOCOLATE ORANGE TART (VE)

served with a fruit puree £5



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