



September **MENU**

WHILST YOU DECIDE

Gordal Green Olives in a House Marinade 5.5 VG GF

Freshly Baked Focaccia 5.5

TO START

Roasted Red Pepper Velouté served with a Crouton 9.5 VG GFO

Ham Hock Croquette served on a Sweet Smooth Pea Puree topped with a Mustard Infused Emulsion 11.5

Chargrilled Tenderstem Broccoli served on Smoked Yogurt topped with Crispy Onions 10.5 VG GF

Thai Spiced Crab Cakes served on Lime Aioli with a Mango & Chilli Salsa 11.5

TO FOLLOW

Pavé of Lamb cooked Pink served with Creamy Mashed Potatoes, Wild Garlic & Seasonal Vegetables with a Red Wine, Redcurrant & Mint Jus 32.5 GF

8oz Sirloin Steak served with Chunky Chips, Grilled Tomatoes, Large Field Mushroom topped with Welsh Rarebit and Peppercorn Sauce 36.5 GF

Wild Mushroom and Chestnut Wellington with a White Wine & Mushroom Sauce, Parsnip Purée, Creamy Mashed Potatoes and Seasonal Vegetables 24 VG

Prawn and Lobster Bisque Risotto served with a Parmesan Tuille 28 GF

Chicken Supreme served with Apple, Cider and Calvados Sauce with Creamy Mashed Potatoes & Seasonal Vegetables 26.5 GF