

# Mid Week Lunch & Dinner

2 Courses £19.00 - 3 Courses £24.00

## Starters

Homemade Soup of the Day

Confit Duck Leg

Braised savoy cabbage and bacon, redcurrant jus

Fan of Charentais Melon and Galia Melon

Mandarin compote

Wild Mushroom and Blue Cheese Pastry Parcel

Sun blushed tomato sauce

Oak Smoked Pheasant Breast

Baby pear, walnut and fig salad

## Main Course

Butterfly Chicken Breast

Parma ham, mozzarella, sage butter and sauté potatoes

Char Grilled Sirloin Steak

Vine cherry tomatoes, confit mushroom and French fries  
Add a sauce - Pepper, Stilton or Diane (£2.00 supplement)

Cajun Salmon Fillet

Vegetable linguine, lemon and lime vinaigrette

Tortilla Egg Roll in Filo Pastry (V)

Heritage tomatoes, tomato and tarragon sauce

Lambs Leg Steak

Slow braised with red wine, rosemary, button mushrooms and mint mash

## Dessert

Dark Chocolate Cheesecake

Chocolate sauce

Vanilla Pannacotta

Red berry Compote

Golden Syrup Sponge Pudding

Crème Anglaise

Selection of Ice Creams

Served in a tuille basket

Fresh Fruit Salad

Cheese & Biscuits

Tomato chutney

Allergen information is available on request, please ask a member of staff.  
Special dietary requirements can be accommodated. All our food is freshly prepared to order,  
your patience is appreciated during busy time. All prices are inclusive of VAT.