



Starters

Soup of the Day

Ask your server for today's choice, served with a bread roll & butter

Ham hock terrine

A pressed terrine of ham hock & pickled carrot finished with a mustard pickle, mixed leaves & pea shoot salad, crostini's

Classic Prawn cocktail

A classic prawn cocktail, in a rich Marie Rose sauce, on a bed of crisp iceberg, served with buttered granary bread

Trio of melon

A classic trio of Galia, cantaloupe & watermelon, finished with a mixed berry compote & vanilla syrup dressing

Mains

Slow braised beef bourguignon

A French classic, of slow cooked beef, finished with pearl onions, baby mushrooms, smoked bacon, with a serving of buttered mashed potatoes & roasted carrots

Chicken breast

A crispy skin on breast of chicken, served with roasted new potatoes, honey glazed carrots & buttered cabbage, finished with a red wine gravy

Dunstall Fishcake

A handmade fishcake of haddock, smoked salmon, buttered potato & chives, breadcrumb & served with tender stem broccoli, a chunky tartare sauce & charred lemon

Chicken Makhani Skewers

Skewers of chicken breast, in a lightly tikka spiced marinade, finished with a makhani sauce, mint yoghurt dressing, pilau rice, naan bread & mango chutney

Gnocchi

Crispy buttered Gnocchi, finished in a tomato ragout, with a rocket & baby herb salad

Desserts

Chocolate Brownie truffle torte, finished with berry coulis & whipped cream

Vanilla bean cheesecake, topped with crumbled Biscoff & caramel sauce

Sticky toffee pudding, finished with custard & a warmed toffee sauce

Selection of cheeses, grapes, celery, biscuits & butter (£4 supplement or £7.50 additional course per person)