

THE DINING ROOM MENU

2 Course's £19.95

3rd Course £4.00

Peach Prosecco Bellini £3.95 Per Glass

STARTERS

Soup of the Day

Prawn Cocktail Wrapped with Cucumber, Lettuce & Marie Rose Sauce
Tempura King Prawns with Sweet Chilli & Coconut
Tomato & Mozzarella Salad, Crispy Basil & Basil Dressing
Baked Camembert, Toasted Bread & Red Onion Chutney
Brown Shrimp & Salmon Pot Served with Toasted Bread
Ham Hock Croquette with Pickled Vegetables
Turkish Platter, Halloumi, Cacik, Hummus, Olives, Sucuk and Pitta
Chinese Platter, Mini Duck Spring Roll, BBQ Ribs, Chicken Satay & Seaweed

MAIN COURSES

Pork Belly with Black Pudding, Savoy Cabbage Creamy Mash & Gravy
Liver & Bacon with Mash & Gravy
Braised Lamb Shoulder with Confit Potatoes & Baby Veg
Pan Fried Cod Fillet with Parsnip Puree & Wild Mushrooms
Confit Chicken Leg with Bubble 'n' Squeak
Jumbo Prawn Thermidor with Herb Butter & New Potatoes
Ribeye Steak with Peppercorn Sauce, Tomato, Mushroom & Fat Chips
Creamy Chicken Curry with Onions, Peppers & Mango Chutney
Shellfish Linguine with Clams, Mussels & Prawns in a Light Tomato Sauce
Fillet Beef Wellington with Creamy Mash & Red wine Gravy (£5.00) Supplement
Vegetable Hash with Feta Cheese & Fried Egg
Vegetarian dish of the day

SIDES

Baby Roast Potatoes/ French Fries/ Fat Chips £3.00 Per Item
Cauliflower Cheese/ Spinach/ Mixed Vegetables £3.00 Per Item

DESSERTS

Ice Cream & Sorbet Selection
S'more, Biscuit Base, Set Chocolate Ganache & Burnt Marshmallow
Cheesecake of The Day
Apple & Blackberry Crumble with Custard & Ice Cream
Strawberry & Lime Pancotta
Brioche Bread & Butter Pudding with Vanilla Ice Cream
Spiced Fruit & Almond Frangipane Tart with Rum & Raisin Ice Cream
Mini Cheese Board Selection (£2.00 supplement)

10 % DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

THIS MENU MAY BE SUBJECT TO CHANGE