

£35 SET MENU

TO START

CELERIAC AND APPLE VELOUTE

BEETROOT & GOATS CHEESE SALAD (v)

Caramelised Walnuts & Micro Herbs

RILLETTES OF PORK

With Armagnac Soaked Prunes & Toasted Sourdough

SMOKED MACKEREL BRANDADE

Served With Fresh Horseradish & Melba Toast

MAIN COURSES

8oz RIBEYE STEAK

With Triple Cooked Chips & Grilled Tomato

GRILLED 8oz SALMON STEAK

Pommes Frites, Vine Tomatoes & Sauce Béarnaise

ROASTED CHICKEN A LA FORESTIERE

Wild Mushrooms, Braised Fondant Potato & Jus

GNOCCHI POMODORO (v)

Fricassee of Wild Mushroom and Fresh Basil

DESSERTS

CRÈME BRULEE (v)

With Homemade Shortbread

WARM CHOCOLATE BROWNIE (v)

With Milk Ice Cream

VANILLA & FRUIT JELLY CHEESECAKE (v)

Chantilly Cream and Berry Coulis

LOCAL CHEESES (v)

Quince Jelly, Grapes & Biscuits