

EARLY DINER MENU

APPETIZER

Artisan Bread, Olives, Olive Oils & Balsamic (per person) £2.25

Bread & Butter (per person) £1.25

Bowl of Mixed Olives £3.95

FIRST COURSE

Homemade Soup of the Day

Salad of Grilled Goats Cheese, Beetroot & Walnuts

Sauté of Lambs Kidneys with Peas, Bacon & Black Pudding

Ham Hock Terrine with Apple Chutney

Home Cured Salmon with a Honey & Mustard Dressing

Glazed Pork Belly with Pickled Red Cabbage

Seared Pigeon Breast with Bacon, Peas & Black Pudding

MAIN COURSE

Pan-Fried Pork Loin Steak with a Creamy Apple & Cider Sauce, Seasonal Vegetables

Wild Mushroom & Herb Risotto

Grilled Fillet of Sea Bream with Prawns, Cucumber & Capers

Pan-Fried Lambs Liver, Onion Gravy, Bubble and Squeak, Seasonal Vegetables

Braised Pheasant with a Garlic & Herb Cream Sauce & Mash

Breast of Chicken stuffed with Wensleydale Cheese, Port Sauce & Seasonal Vegetables

Grilled Hake Fillet with Garlic, Spinach & Wild Mushrooms, Seasonal Vegetables

DESSERT

Hazelnut Meringue with Poached Pear

Bread & Butter Pudding with Vanilla Ice Cream

Crème Brûlée

Baileys Cheesecake

White Chocolate Bavaois with Rhubarb

1 course £10.95

2 courses £14.95

3 courses £18.95

Food Allergies

If you suffer from any food allergies please let our staff know when you order and we can advise on your menu choices.