

Sample three course Menu

Starters

Pan fried Partridge breast with black pudding and a port reduction

wild Mushroom risotto with a parmesan crisp

Flamed mackerel with citrus artichokes and a baby mixed leaf salad

Mains

Fillet of beef with fondant potato parsnip puree and a red wine jus

Curried monkfish with charred tender stem broccoli

Roasted butternut squash gnocchi served with sage butter

Desserts

Lemon syllabub with a vanilla tuille

Assiette of chocolate

Local Cheese Platter and biscuits

Three courses £30.95