

Chefs Selected Menu 4

Starter Course

Prawn & crayfish salad with avocado, house cured tomatoes & Cognac Marie Rose

Smoked haddock & leek chowder with baguette croutons & chive crème fraîche

Chicken & wild mushroom terrine with fine bean & shallot salad, grain mustard dressing

Main Course

Rump of lamb with seasonal greens & glazed chantenay carrots (gf)

Grilled fillet of halibut with crushed potatoes & white wine cream (gf)

Scottish fillet of beef with fondant potato & green peppercorn sauce
All served with specially selected vegetables & potatoes

Dessert Course

Gateaux Opera with espresso sauce Anglaise

Eton Mess with seasonal berries, Madagascan vanilla cream & crushed meringue

Selection of English cheese with chutney, celery, grapes and biscuits

£39.95