

Dinner Menu

Lamb koftas with almond and tomato sauce.

Gnocchi tossed with spinach and garlic cream sauce.

Red lentil pate with homemade toasted bread and roasted peppers.

Home cured gravadlax with buckwheat blinis and pickled vegetables .

Cream of mushroom soup.

or

Cassis sorbet.

Oven roasted chicken breast served sliced on green pesto fettuccine.

Oven roasted lamb rump served pink on braised lentils with honey and mint reduction

Grilled fillet of sea bass on shredded cucumber, tomato, peanut and red onion salad with a citrus dressing.

Grilled fillet of salmon on wilted greens with sherry butter reduction.

Wild mushroom and petit pois risotto with parmesan shavings and herb oil.

Pan fried 8oz sirloin steak cooked to your liking
served with a green peppercorn sauce.
£6.00 supplement.

Lemon possett with ginger shortbread.

Sticky toffee pudding.

Raspberry ripple ice cream.

A selection of four cheeses served with biscuits.

Freshly ground coffee served in the lounge.

Main course £17.50. Any 2 courses £25.00. Any 3 courses £29.50. 5 course dinner £35.00