

*Three course evening Dinner for only
£17.95*

Prawn cocktail

Served with Marie rose sauce & brown bread

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Homemade soup of the day

Topped with croutons served with bread roll & butter

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Baked goats cheese

On a pastry case with caramelised onion, pesto, aged balsamic vinegar & roasted red cherry tomato

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Baked smoked haddock

In crème fraiche & gruyere cheese

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*Trio of Pork – Braised belly, pork fillet & streaky bacon*

*Served with potato & wholegrain mustard & apple sauce*

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*Pan fried salmon Supreme*

*With a flat mushroom, spinach, baby new potatoes, fine green beans & hollandaise sauce*

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*Risotto*

*With wild mushroom, spinach & butternut squash*

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*Chicken supreme*

*With fondant potato, tarragon & white wine sauce & Parma ham frazzle*

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Crème brulee of the day

Served with homemade shortbread

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Meringue nest

Served with whipped Cream & fresh fruit

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Chef's cheesecake of the moment

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Fresh fruit crumble of the day

Served with cream, ice cream or custard