

Starters

Tomato and Basil Soup (v)

Served with artisan bread

Creamy Garlic Wild Mushrooms (v)

Wild mushrooms sautéed in garlic butter and finished in cream. Served on garlic ciabatta bread

Melon and Parma Ham

Delicious cantaloupe melon with air-dried Parma ham, raspberry coulis and fresh berries.

Sweet Chilli Glazed Chicken Breast Skewers

Served on a bed of mixed leaves

Sharing Platters

Baked Whole Camembert with Rosemary and Red Berries

Served with toasted artisan bread

Real Pub Platter

*Southern fried chicken strips, breaded mushrooms, beer battered onion rings, mozzarella sticks, tempura prawns and garlic ciabatta bread.
Served with mixed leaves, sweet chilli and BBQ dips*

Mains

Pan Fried Seabass

Served on a bed of sautéed baby potatoes and tender stem broccoli with a roasted cherry tomato sauce

8oz Rump Steak

Cooked to your liking and served with our own chunky pub chips, cherry vine tomatoes, field mushroom, beer battered onion rings, and creamy garlic wild mushroom sauce

Minted Rack of Lamb

Served on a bed of creamy mash potato with tender stem broccoli, glazed carrots, and a rosemary infused pan gravy

Roasted Mediterranean Vegetable Risotto (v)

Roasted Mediterranean vegetables with sun blush tomatoes in a rich white wine and creamy tomato sauce

Desserts

Melting Chocolate Heart Pudding

Delicious chocolate sponge with a melting chocolate fondant heart. Served with real dairy vanilla bean ice cream

Vanilla Honeycomb Cheesecake

Chocolate and crunchy golden honeycomb on top and inside creamy vanilla cheesecake on a digestive biscuit base drizzled with chocolate.

Sweet Belgian Waffle

Delicious Belgian waffle served warm and topped with fresh berries, milk chocolate pieces and a light dusting of icing sugar

Red Berry Eton Mess Sundae

Layers of real dairy strawberry cream ice cream, red berries, crumbled meringue and raspberry coulis. A truly decadent dessert

