

Served from
Noon - 3.00pm

2 courses £14.95

3 courses £18.95

STARTERS

Soup of the day (v)
rustic bread roll

Spinach and ricotta tortellini (v)
tomato fondue, medley of vegetables

Bettinehoeve goat cheese fritters (v)
flamed tomato, tomato chutney, marinated beetroot

Poached trout
marinated mooli, apple preserve, lemon puree

Chicken Caesar salad
romaine lettuce, Caesar dressing, croutons, Parmesan shavings

Pressed ham hock terrine
ham hock, smoked sausage, celeriac, garlic crostini

MAINS

Herb gnocchi (v)
butternut squash, roasted Mediterranean vegetables

Roast beef - 28 day dry aged
roast potatoes, seasonal vegetables, Yorkshire pudding

Pan-fried wild Mediterranean stone bass
butter milk barley risotto, kale

Honey mustard glazed roast pork loin
roast potatoes, seasonal vegetables, spiced pear compote

Roast corn-fed chicken breast
roast potatoes, seasonal vegetables, red wine jus

SOMETHING SWEET

Apple crumble
vanilla crumble

Sticky toffee pudding
vanilla ice cream, toffee sauce

Mixed berry Pavlova
Berry compote, vanilla cream

Dark chocolate brownie
vanilla bean ice cream

Cappuccino cheesecake
Madagascan vanilla cream, biscotti, berry compote

(v) Denotes suitable for vegetarians.

Detailed dish-specific information on allergens is available from your server. Please advise us before ordering if you have any allergies, as we cannot guarantee that our dishes are free from trace elements. Eating raw or undercooked meat and seafood increases the risk of food poisoning. All prices include VAT at the current rate, but excludes service, which is at your discretion.