

2 Courses - £29.95 | 3 Courses - £34.95 Includes a glass of Prosecco on arrival

# Starters

## WILD MUSHROOM SOUP (gfa)(vea)

Creme fraiche, chives & garlic croutons

#### CHICKEN LIVER PATE (gfa)

Red currant & port jelly

#### GLAZED GOAT CHEESE (v) (gfa)

Baby rocket, toasted walnuts, beetroot & balsamic dressing

## MAPLE GLAZED SMOKED SALMON (gfa)

Pickled cucumber, watercress salad & a light horseradish cream

## Mains

#### PAN FRIED CHICKEN SUPREME (gf)

Steamed ribbons of courgette, roasted lime & honey jus

#### SEARED FILLET OF SALMON (gf)

wilted spinach, confit tomatoes & yellow pepper coulis

#### CHARRED BISTRO RUMP STEAK (gf) (+£2 supplement)

Grilled portobello mushroom & Bearnaise sauce

#### PEA, ASPARAGUS & WILD MUSHROOM RISOTTO (gf)(vea)

Soft poached egg & fresh shaved Prosociano

## Desserts

#### TRIO OF DESSERTS TO SHARE

MINT CHOC CHIP CHEESECAKE | CHOCOLATE FONDANT |
LEMON & PASSION FRUIT MERINGUE PIE

GLUTEN FREE & VEGAN DESSERT AVAILABLE ON REQUEST

ADD COFFEE & TRUFFLES FOR £3.95

Please inform a member of staff of any allergen requirements as we do not list every ingredient on our menu descriptions. Some of our dishes may contain traces of nuts. All items are subject to availability. Prices include VAT at current rate.