

# January £20.20

Served Thursday and Fridays in January  
choose any 2 courses and a bottle of house wine between 2 people - £20.20 pp

## STARTERS

Homemade soup of the day served with a crusty roll

Sweet potato, spinach and goats cheese croquets  
served with a sweet chilli dipping sauce

Homemade duck and cointreau pate  
served with red onion chutney and finger toast

Wild mushroom and blue cheese pot  
mushrooms cooked in a creamy blue cheese sauce,  
topped with a panko and herb crust and baked.  
served with a large homemade blue cheese crouton

Sticky pork belly bites  
pork belly bites coated in a honey bbq sauce served with  
a jalapeno and lime slaw

## MAINS

8oz rump steak  
served with onion rings, grilled tomato and mushrooms and  
peppercorn sauce boat

Hoi-sin glazed salmon and red pepper skewers  
served with spring onion and chilli egg noodles

Breaded Chicken breast topped with mozzarella and lime  
slaw served with sweet potato fries and salad

Slow roasted belly pork on a bed of black pudding mash  
with honey roast carrots and parsnips, braised red cabbage  
and a cider gravy

Lemon, garlic and chive marinated swordfish steak  
with a julienne of vegetables, drizzled with a garlic butter  
and parmentier potatoes

Home-made steak, onion and guinness pie  
With either chips or parmentier potatoes & salad or vegetables.

Fig, thyme and goats cheese filo tart  
served with chips or parmentier potatoes & either salad or  
vegetables

Cherry tomato and basil infused mac n'cheese  
served with garlic ciabatta and side salad

## DESSERTS

Traditional lemon meringue pie

Homemade individual blackberry cheesecake

Raspberry and white chocolate pots  
crumbly shortbread base topped with a creamy white  
chocolate dessert infused with raspberries

Chocolate fudge cake

moist rich chocolate cake filled with and covered with a  
chocolate fudge icing

add an extra course for £3.95