

Homemade soup of the day

Homemade duck and Cointreau pate served with fruit chutney and crusty toasted bread

Spiced crab cakes served with lemon and lime aioli

Portobello mushrooms topped with marinara sauce baby leaf spinach and a parmesan, garlic and panko crust. Served with a balsamic reduction

Crispy sesame chicken Breaded chicken bites tossed in a sticky asian inspired sauce, spring onions and sesame seeds.

> Goats cheese, pear and walnut puff pastry tartlet Drízzled with a balsamic reduction

Braised marinated lamb shank Served with creamy mashed potatoes, buttered savoy cabbage, carrot Batons and a rosemary and redcurrant sauce

Slow roasted pork belly on a bed of winter spiced apples, pears and apricots. Served with parmentier potatoes, fine green beans, carrots and a red wine jus.

Oven baked salmon fillet topped with a herb crust, served with hollandaise sauce

Chicken breast stuffed with brie, spinach and cranberries wrapped in bacon With parmentier potatoes, carrot batons and fine green beans. Served on a balsamic reduction.

Baked vegetable chimichanga Floured tortilla filled with peppers, onions, jalapenos, refried beans and rice. Topped with spicy tomato sauce, sour cream and guacamole. Served with salad and sweet potato fries.

Potato, leek, cheddar and díjon mustard pie Chunks of new potatoes and leeks in a creamy cheddar and dijon mustard sauce, with a golden puff pastry top. Served with your choice of chunky chips, parmentier or new potatoes and either salad or vegetables.

> 80z sírloín steak served with tomato, mushrooms, onion rings and a peppercorn sauce (£3 supplement) <u>oOo</u> Alabama chocolate fudge cake

Homemade tíramísu

Layers of sponge fingers, mascarpone and coffee cream topped with a chocolate dusting.

Homemade individual baileys cheesecake



Homemade lemon posset and shortbread pot Crumbly shortbread base topped with creamy homemade lemon posset. Served with a shortbread finger

> Cheese and biscuits selection of cheddar cheese, stilton and brie served with red onion chutney, celery and black grapes

£24.95 3 courses Served on Fríday 14th February and Saturday 15th February