



DINNER MENU

2 Courses - £34.50 | 3 Courses - £42.50 | 4 Courses - £45

STARTER

Crispy breaded Goats Cheese, salad of rocket, olive and vine tomatoes

Partridge salad, black pudding, crisp bacon, honey dressing

Oak Smoked Haddock Chowder, Poached egg, Parmesan, Pea shoots

Prawn Tempura, Asian style slaw, sesame dressing

Double baked Cuddy's Cave Soufflé, Spicy Tomato and Onion Relish

MAIN COURSE

Roast Rump of Lamb, Jerusalem artichoke, Rosemary shallot reduction

Fillet of Sea Bass, Stir Fried Vegetables, Hoi Sin Dressing

Stuffed Butternut Squash, Coconut Curry, Tempura Cauliflower

Rib-Eye Beef Steak, Chunky Chips, Aioli sauce

Breast of local Pheasant, Sweet Potato mash, Smoked Bacon, Redcurrant reduction

DESSERT

Chocolate Mousse with Roasted English Apples, Pecan nut Lollipop

Lemon & Lime Cheesecake with Broken Meringue & Blackberries

Selection of Doddington Cheese and Oatcakes