



DINNER MENU

2 Courses - £34.50 | 3 Courses - £42.50

STARTER

Confit of Duck

figs, grapes, rocket with a honey dressing

Kiln Roasted Salmon

crushed avocado, pear, horseradish cream

Baked Falafel

hummus pomegranate cous cous, tomato, fresh mint

Caramelised King Scallop

crab, pea shoots, curried creme fraiche

Seared Tuna

coconut, apple coriander slaw

MAIN COURSE

Slow Cooked Rump of Lamb

crispy kale, aubergine, paris brown mushroom, dauphinoise potatoes

Roast Fillet of Trout

crushed salt baked potatoes, tomato orange currant salsa

Breast and Confit of Corn Fed Chicken

savoy cabbage, parmesan cheese and chorizo

Oven Baked Goats Cheese and Sweet Potato

courgettes, peppers, hazelnuts and balsamic glaze

Herb infused Loin of Pork

chick peas, broad beans and smoked bacon

DESSERT

Dark Chocolate Parfait, Raspberry Meringue

Warm Lemon, Blueberry Sponge Pudding, Clotted cream Ice Cream

Selection of Doddington Cheese and biscuits