

**3 course meal £30.00**

**TO START**

**Pigeon salad**

**Smoked mackerel pate**

served with confit lemon, pickled cucumber and melba toast

**Twice baked goats cheese soufflé**

served with a blackberry dressing (V)

**MAIN COURSES**

**Oven baked marinated cod**

with Bok choy and noodles

**Roast rump of lamb**

served with Jerusalem artichokes puree, roasted heritage carrots and balsamic dressing

**Duck breast**

served with celeriac choucroute, bulgur wheat and chargrilled plums

**Vegetable, bean and saffron risotto (V)**

**DESSERTS**

**Baked chocolate tart served with ferrero rocher ice-cream (N) (V)**

**Apple crumble**

served with cinnamon crème Anglaise (V)

**Bailey's crème brulee served with shortbread biscuit (V)**

**Cheese and biscuits (V)**

**Tea/filter coffee with petit fours to finish**

Please advise your waiter of any special dietary requirements.

We cannot guarantee that food has not been in contact with nuts.

**(N) = contains nuts (V) = vegetarian**