

RESTAURANT NIGHT

Wednesday 26th August 2026

2 courses £28.50, 3 courses £33.75

6.30pm arrival, 7pm dinner is served

STARTERS

Heritage tomato and basil soup, parmesan cheese straw

Chargrilled asparagus, with Parma ham, poached egg, tarragon hollandaise

Crispy panko crumb coated prawns, Asian slaw, with a mango, chilli, coriander
and lime dressing

Confit of duck leg rilette, spiced plum chutney, toasted brioche

MAIN COURSES

Lamb shank, bubble & squeak, minted pea puree, honey glazed carrots

Pork, apple, and black pudding Wellington, sage and cider gravy

Pan fried chicken supreme, parmesan gnocchi, roasted courgette and
girolle mushrooms

Roasted cod loin, chorizo, roasted pepper, and tomato fondue

DESSERTS

Lemon and lime panna cotta, satsuma gel, coconut tuille

Coffee praline Paris brest, chocolate soil, clotted cream ice cream

Peach and raspberry knickerbocker glory

Cheese board selection, with celery, biscuits and grapes

Tea and coffee

*Please notify your server of any food allergies, intolerances or other
dietary requirements before placing your order.*