

Three courses £21.95

STARTERS

Oven-Baked Button & Portobello Mushrooms (v)

in a garlic & mature Cheddar sauce with rustic bread

Chargrilled Lamb Koftas

served with tzatziki and dressed slaw

Warm Smoked Salmon Tart

with crème fraîche pastry and a lemon & dill mayonnaise

Duo of Pâté*

coarse pork & Madeira pâté and duck liver parfait served with Bramley apple butter, baby gherkins and rustic bread

Black Pearl Scallops & Prawns (+£2)

baked in garlic butter, served with rustic bread

Box-Baked Camembert* (v)

FOR TWO TO SHARE

topped with cider-soaked raisins, served with celery and rustic bread

Sticky Platter (+£2pp)

FOR TWO TO SHARE

maple-glazed chicken wings, prawns & chorizo in garlic butter, lamb koftas, feta-stuffed bell peppers and a stone-baked garlic flatbread

MAINS

Slow-Cooked Duck Leg Confit*

served with honey roasted plums, dauphinoise potato, buttered cavolo nero and a damson jus

Prawn, Lobster & Chorizo Linguine*

with tomato, coriander and red chilli

Wagyu Burger

premium beef, specially bred for its unique texture and mouthwatering flavour, served in a brioche bun, with a spicy tomato salsa, homemade onion rings and triple-cooked chips

Roasted Vegetable Tart (ve)

kale and thyme pastry, filled with a leek sauce and topped with butternut squash, plum tomatoes, red onion, spinach and red peppers

Seared Fillet of Sea Bass*

with crushed baby potatoes, asparagus and a lobster & samphire sauce

Hunter's Chicken

chargrilled chicken breast, topped with smoked Cheddar and a 4oz gammon steak, served with triple-cooked chips and barbecue sauce

100z Ribeye Steak (+£3)

aged for a minimum of 28 days for superb flavour and tenderness, served with triple-cooked chips, homemade onion rings & a thyme roasted tomato

Fish Pie

smoked haddock & cod in a cheese & garlic sauce topped with mashed potato, cheddar and panko crumb

PUDDINGS

Chocolate Indulgence (v)

FOR TWO TO SHARE

rich chocolate tart, Belgian chocolate brownie and double chocolate ice-cream, served with strawberries and cream

Raspberry Milkshake Cheesecake (v)

served with raspberries in sauce and Cornish clotted cream

Raspberry Crème Brûlée (v)

with home-baked butter biscuits

Belgian Chocolate Brownie* (v)

with chocolate sauce and Irish liqueur ice cream

Melba Mallow Mess (v)

crushed meringue, peach slices, raspberries in sauce, rosehip syrup and marshmallow fluff

If you would prefer to order from our Vegan Menu please ask a member of the team

FANCY SOMETHING EXTRA?

British Cheese Board**† (v)

Cornish Blue, Wensleydale with cranberries, Sandham's Lancashire and British goat's cheese with grapes, chutney and a selection of Fudge's nut & mixed seed biscuits

FOR ONE (+£4) FOR TWO (+£3pp)

*Contains alcohol. †Contains tree nuts and/or peanuts. (v) = made with vegetarian ingredients; (ve) = made with vegan ingredients, however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request.

Our fixed price Valentine's menu is available between 9th-17th February 2018. Not available in conjunction with the Gourmet Society or any other promotional offer. If a single guest wishes to order a 'for two to share' item to themselves, this will incur a +£3 supplement charge. All prices include VAT at the current rate.

100% of tips are retained by our team members.