
GOLD MENU

Set menu available for parties of 10 or more

3 COURSES £24.95

SOUP OF THE DAY (v)

With crusty bread and butter

HAZELNUT CRUSTED GOATS CHEESE (V)

With beetroot chutney, salt baked beetroot and oatcakes

JOSPER GRILLED TIGER PRAWNS

Chorizo Rosario, peppers, chilli and focaccia

POTTED CHICKEN LIVER PATE

With red onion chutney and toast

HOME SMOKED SALMON

Celeriac and apple slaw, Lilliput capers, shellfish dressing

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ROAST BREAST OF CHICKEN

Wrapped in Parma ham, truffle mashed potato, sautéed gem lettuce with peas, pancetta and peppercorn sauce

PANEER & VEGETABLE WELLINGTON (V)

Indian cheese and spiced vegetables encased in buttery puff pastry, with raita, toasted almonds and Bombay potatoes

CHARCOAL GRILLED PORK CUTLET

Brown butter mashed potatoes, mushrooms, lemon and parsley

RIB-EYE STEAK 8oz

Served with chips, onion rings, slow-cooked plum tomato and field mushroom.

PAN-SEARED FILLET OF SEABASS

King prawn, chilli, new potato and chorizo stew

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WHITE CHOCOLATE PARFAIT

Amaretti crumble and poached blackberries

TONKA BEAN PANNA COTTA

Strawberry soup and honeycomb

BREAD & BUTTER PUDDING

Mini chocolate chips and hot chocolate custard

STICKY TOFFEE SUNDAE

Vanilla ice-cream, caramel sauce, toffee pudding chunks, chopped dates

Please note that a 10% discretionary service charge will apply to parties of 6 or more people – all of which goes directly to your server