

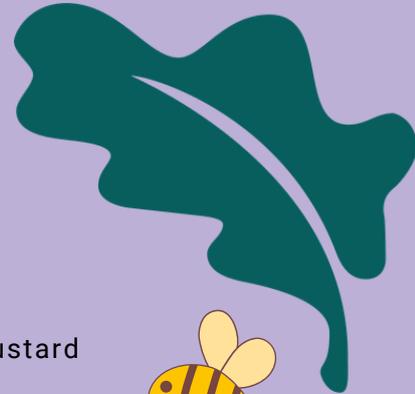
APPETIZER

ROASTED TOMATO BRUSCHETTA

with parsley, feta cheese and balsamic dressing (v)

SMOKED SALMON

with buckwheat, pea and broad bean salad, honey mustard dressing



£20

2 courses
(Main & Dessert)

£25

3 courses
(Starter, Main &
Dessert)

MAIN COURSE

THYME ROASTED BEEF

Slow-roasted beef infused with fresh thyme, delivering a rich, aromatic flavour and a tender, melt-in-the-mouth finish.

HERB ROASTED CHICKEN

with a juicy, grilled ribeye with garlic mashed potatoes and green beans

CHESTNUT AND PUMPKIN NUT ROAST (V)

A hearty blend of roasted chestnuts, sweet pumpkin and seasonal herbs, baked to a golden crust

DESSERT

FOREST FRUIT CHEESECAKE

Decadent cheesecake with a sweet, tangy forest fruit berry coulis

STICKY TOFFEE PUDDING

Sweet sponge pudding with a creamy toffee sauce and vanilla ice cream

