

STARTERS

Grilled Goats Cheese Crustini
Served with a blackberry jam
five pounds and fifty six pence

Warm Figs and Gorgonzola
Wrapped in parma ham with honey dressing
five pounds and sixty five pence

Homemade Hummous and Salad
With pitta bread
five pounds and forty six pence

Deep Fried Whitebait
Served with chicory and lemon mayonnaise
four pounds and eighty four pence

Smoked Bacon and Blackpudding Sausage
With creamy mash and red wine jus
five pounds ninety seven pence

Beef Carpaccio and Wasabi Mayonnaise
With a fresh radish salad
six pounds and seventy seven pence

MAIN COURSE

Pan Fried Sea Bass and Basil
Served on Cannellini beans and vegetables
eleven pounds and thirty one pence

Spiced Lamb and Chick Pea Stew
With creamed mash
eleven pounds and forty seven pence

Duck Casserole with Green Olives
With polenta and orange gremolata
thirteen pounds and eighty three pence

Pork Fillet with Apples and Black Pudding
Served on thyme mash
thirteen pounds and eighty eight pence

Seared Venison Loin
Served with mustard mash and fried leeks
fourteen pounds and forty four pence

Chickpea and Vegetable Tagine
Served with lemon cous cous
ten pounds and ten pence

SWEETS

Vanilla Poached Pear
Served on honey creamed rice
four pounds and ninety seven pence

Lemon and Passion Fruit Mousse
With amaretti biscuits
four pounds and ninety seven pence

Homemade Chocolate Brownie
With pistachio ice cream
four pounds and ninety seven pence

Strawberry Mille Feuille
With Chantilly cream
four pounds and ninety seven pence

A Selection of English Lakes Ice cream
five pounds and forty pence

A Platter of Farmhouse Cheese
With Mike Brannens chutney and biscuits
five pounds and forty pence

*Why not try a glass of our delicious Mistela wine
A natural, sweet, grapey flavour, making it a perfect
dessert wine.*