



SET PARTY MENU

2 course £20.95

3 course £26.95

STARTERS

Homemade seasonal soup served with rustic bread

Baked garlic mushrooms & Cheddar cheese gratin with toasted breads (v)

Crispy Peking duck rolls with pickled cucumber & radish salad and honey & soy dip

Smoked mackerel pâté with toasted sun-dried tomato bread and dressed rocket

MAINS

Thai red curry with char grilled chicken breast, fragrant basmati rice and stir-fried vegetables

Wild mushroom risotto balls with sweet potato and parsnip spirals, chopped olives, spring onions, spinach, sweetcorn and basil cream sauce (v)

Homemade steak, ale and mushroom pie with roasted vegetables, rich beef gravy and chunky chips

Sesame breaded chicken breast with pork fried rice, pak choi and honey & soy glaze

Haddock fillet in fresh beer batter with chunky chips and homemade pea purée

10oz Sirloin steak served with a baked field mushroom, grilled plum tomato and chunky chips (£5 sur charge)

DESSERTS

Chocolate brownie served with vanilla ice cream

Sticky toffee pudding served with vanilla ice cream and custard

Ice cream or sorbet served in a homemade brandy snap basket