



**Trio of Soups (V)**

minted pea and potato, chunky vegetable, tomato and roasted red pepper

**Chicken Liver Parfait**

red onion chutney, toasted brioche slice and deep fried sage

**Freshwater Crayfish and Mango Cocktail**

marie rose sauce, crisp iceberg lettuce

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**Traditional Roast Beef and Yorkshire Pudding**

horseradish roast potatoes with a red wine jus

**Goats Cheese, Spring Onion, Rocket Tartlet (V)**

aged parmesan salad, balsamic glaze

**Griddled Tuna Supreme**

chilled niscoise salad, balsamic glaze

**Pancetta Rolled Pork Fillet**

roast potatoes, apple and cider gravy

All the above dishes are served with Seasonal Vegetables

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**Warm Chocolate Fondant**

chocolate paint, vanilla seed ice cream

**Strawberry Cheesecake**

forest fruit puree

**Locally Sourced Cheese Plate**

Red Leicester, Cropwell Bishop Stilton and Sharpham Brie  
served with grapes, celery, chutney and biscuits

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Fresh filter coffee or tea and chocolates £2.75

Two courses £16.50    Three Courses £19.50