

Tuesday Evenings From 15 January 2019

restaurant

Pear & Endive Salad

*Served with Gorgonzola cheese and *Inuts*

Devils on Horseback

Prunes stuffed with a blanched Almond wrapped in Bacon served on a slice of Brioche toast with a mixed salad

Pan Haggerty *

Thinly sliced potatoes cooked in cream and cheese Topped with a poached egg and a mint hollandaise sauce

All starters served with Corn bread

Grilled Chicken Breast

served with Fondant potato, apples, creamy sage, cider sauce and braised cabbage

Pan Fried Salmon

served with cocotte potatoes, asparagus, herb beurre blanc

Ravioli with Butternut, Thyme & Red Onion Filling *

served with creamy white wine sauce

Jamaican Mess

Banana, meringue and caramel sauce in a glass with whipped cream

Chocolate Swiss Roll

A retro classic, served with pouring cream

Rhubarb Burnt Cream

A brulee with a rhubarb twist

All prices inclusive of VAT

* Dishes are prepared in areas where they may come into contact with nuts.

* Suitable for vegetarians

£13 per head