



## DINNER MENU

2 Courses 19.95 or 3 courses £23.95

Available 18.00-21.00

Roasted carrot & cumin soup, fresh bread (V)

Smoked salmon, toasted rye, crème cheese, fresh lemon, dill, capers, red onion

Gratinated goats' cheese & mousse, roast beetroot, apple gel, toasted baguette, julienne apple (V)

Pan fried chicken supreme, creamed potato, carrots, green beans, chasseur sauce

Pan fried sea bream, crushed new potato, leeks, pickled apple, vermouth sauce

Toasted Gnocchi, butternut, baby spinach, burnt sage butter, pumpkin seeds (V)

Lemon Posset, fresh raspberries, raspberry gel, short bread

Dark Chocolate Tart, pistachio ice cream

*Please make us aware of any requests, food allergies or intolerances that you may have. (V)  
Indicates vegetarian and most dishes can be prepared for vegans if required*