

*Weekend (Friday & Saturday) Set Menu - 2 courses £29.95 / 3 courses £39.95*

*Starters*

*Roasted Vine Tomato & Red Pepper Soup  
Spinach & ricotta tortellini, basil cream*

*Curry Crusted King Scallops (£5.00 supplement)  
Mango yoghurt, lime & chilli pickle, coriander shoots*

*Pressed Ham Hock*

*Poached egg, toasted muffin, asparagus, hollandaise sauce*

*Goats Cheese Three Ways*

*Whipped, fried & Caramelized*

*Beetroot variations, balsamic caramel, coffee & walnut dressing, chicory*

*Pan Fried Mackerel*

*Rosemary & sea salt focaccia, peperonata, micro herbs*

*Mains*

*Fillet of Beef Duo (£8.50 supplement)*

*Braised crispy oxtail, wild mushroom & spinach fricassee, fine green beans, dauphinoise with a blue cheese crumb (optional), madeira jus*

*Prosciutto Pork Fillet*

*Potato Terrine, black pudding, brown butter & leek puree, vichy carrots, baby apples, three mustard sauce*

*Blackened Cajun Monkfish*

*Sauteed new potatoes, roquito peppers, chorizo & spinach, red vein sorrel, maltaise sauce*

*Chicken Ballotine, Goats Cheese, Red Pepper Mousse*

*Sweet potato fondant, tender stem broccoli, tomato frito sauce*

*Courgette & Feta Cheese Fritters*

*Sweet & sour peppers, tempura aubergine, arrabbiata sauce*

*Desserts*

*Ginger Fondant - Clotted cream ice-cream, poached rhubarb*

*White Chocolate & Pistachio Cheesecake - Raspberry sorbet*

*Starkey's Strawberry Mousse - vanilla genoise, meringue, compressed strawberries, crème de framboise jelly*

*Dark Chocolate & Mocha Parfait*

*Homemade honeycomb, tia maria truffles, salted caramel sauce*

*Cheeseboard*

*Stilton, Cheddar, Brie*

*Sides £3.50 each*

*Cauliflower cheese with bacon crumb / Glazed carrots*

*Asparagus & Broccoli spears, crispy garlic, nut brown butter, toasted almonds*

*Sweet potato fries / skinny fries / homemade chips*

*PLEASE ADVISE WHEN ORDERING OF ANY FOOD INTOLERANCES AND ALLERGIES*