

SET MENU

2 COURSES £20 OR 3 COURSES £25

INCLUDES A GLASS OF HOUSE WINE

STARTERS & SALADS

Creamy cauliflower soup
with cheesy bread stick & chives

Grilled black tiger prawns
with silky sweet potato & spice lamb sausage garlic & herb

Crispy duck salad
with watercress, Sharon fruit, tamarind & plum dressing

MAINS

Duck fat cooked chicken leg
with vegetable hash, red wine sauce

Creamy pearl barley (v)
with roast pumpkin, melted stilton cheese, toasted pumpkin seeds & sage

Chargrilled sea bream fillet
with Mediterranean vegetables & green basil dressing

DESSERT

Caramelised Chelsea cream
with aged rum & raisin

Steamed lemon sponge pudding
with vanilla ice-cream