



A La Carte Set Menu

2 courses - £20.00 per person (Main & Dessert)

3 courses - £25.00 per person

Starters

Freshly made Soup using Seasonal Ingredients, served with Warm Sourdough

Pork, Pistachio & Apricot Terrine Served with Crispy Sourdough, Homemade Carrot & Orange Chutney & Baby Leaf Salad

Gorgonzola Stuffed Mushroom Flat Field Mushroom stuffed with Creamy Gorgonzola, Wilted Spinach & toasted Walnuts with Baby Leaf Salad & a Balsamic Glaze (GF)

Mains

Roast Chicken Supreme Skin on Chicken Supreme served with Crushed Buttered New Potatoes, Seasonal Veg & Chimichurri Dressing (GF)

Baked Cod Loin, with Garlic & Herb Crushed Potatoes, Seasonal Veg & a White Wine Sauce.

Risotto Verde, Vegetarian Risotto with Kentish Asparagus, Petite Pois & Fresh Spinach, finished with Cream & topped with Micro Cress (V)

Desserts

Sticky Toffee & Date Pudding with Vanilla Ice Cream

White Chocolate & Raspberry Cheesecake with Vanilla Ice Cream

Today's Selection of Ice-Cream / Sorbet