



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)

Risotto Verde

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

Fish & Chips

Beer Battered Cod, Twice Cooked Chips, Mushy Peas & Tartare Sauce

Desserts

Sticky Toffee & Date Pudding with Vanilla Ice Cream

White Chocolate & Raspberry Cheesecake with Vanilla Ice Cream

Today's Selection of Ice-Cream / Sorbet