

## DINNER INCLUSIVE MENU

(Two courses only)

## S TA R T E R S

Soup of the day, crusty sourdough Classic prawn, shrimp & crayfish cocktail, Marie Rose sauce Twice baked cheese & smoked haddock soufflé Teriyaki beef, Asian slaw and wasabi mayo

## MAINS

Venison & mushroom pie, suet crust, red cabbage, red wine sauce & mash Beer battered haddock fillet, minted peas, triple cooked chips, tatar sauce Herb gnocchi, wild mushrooms, spinach, Madeira cream & parmesan. Merryfield farm duck breast, dauphinoise potatoes, baby carrots, sour cherry sauce. (£3 supplement)

## DESSERTS

Sticky toffee pudding, toffee sauce & vanilla ice cream Classic vanilla crème brulee, mulled pear & golden syrup biscuits Chocolate brownie, salted caramel ice cream & chocolate sauce Trio of British cheeses, quince & artisan biscuits

If you would like 3 courses a £5.00 supplement will be added to your bill (Please let us know of any food allergies & we will alter dishes to accommodate)