

Chef's homemade soup of the day

Beetroot risotto with horseradish cream

Terrine of pork, Serrano ham and duck liver with a celeriac remoulade, figs and hazelnuts

A salad of home roasted smoked salmon, anchovies, Romaine lettuce, parmesan, croutons and yoghurt

Chargrilled sirloin of beef with a root vegetable and potato terrine, spinach and Bearnaise sauce

Roast breast of chicken with Pommery mustard mash, glazed vegetables and a Champagne and mushroom sauce

Grilled fillet of seabass with a potato rosti, Bok choi and a chilli and lime dressing

A Sweet potato and lentil dahl with pistachio and cauliflower rice and naan bread

Sticky toffee pudding with popcorn, caramel sauce and vanilla ice-cream

Praline crème brulee

Soft shell pavlova with pistachio cream and winter fruits

Selection of local cheese, fruit, celery and crackers

2 courses £21.50

3 courses £26.50

Served 12-2pm, Monday to Saturday