

SAMPLE DINNER MENU

TWO COURSES – £17.50

THREE COURSES - £23.00

Starter

Cream of tomato soup

Smoked chicken & avocado salad

(V) Beetroot & goats cheese salad, crispy shallots

Rollmop herrings, potato & watercress salad

Potted pork & duck, homemade chutney & toasts

Warm kiln-smoked trout, orange & rocket salad, herb crème fraiche

(V) Shaved melon, rocket & fig salad, balsamic glaze

Main

Grilled fillet of plaice, prawn & herb risotto, buttered spinach

Pan-fried fillet of bream, lemon mash, creamed cabbage & leeks,
red wine reduction

Darsham fillet steak, Royale potatoes, Bordelaise jus **(Supplement- £8.95)**

Braised shank of lamb, caramelised onion mash, vegetable casserole

(f) Pan-fried pork fillet with parma ham & sage, creamed celeriac, Savoy cabbage,
gratin dauphinoise

Breast of chicken, bacon, garlic, mushroom & Madeira sauce, fondant potato,
French beans, courgettes & spinach

(V) Mushroom and rocket risotto

(V) Caramelised onion & Tallegio tart

*May contain nuts

**this dish may contain nuts (f) RSPCA freedom foods accredited*