

# Main Course

<b>Chicken Fillets and Bacon Tagliatelle in a Smoked Cream Sauce</b>	<b>£15.75</b>
Sun blushed tomatoes, sautéed red onion, basil and flaked parmesan	
<b>Warm Shredded Duck Leg Salad</b>	<b>£15.95</b>
A rustic salad with fried sweet potato, sliced mango, spring onion, hoi sin and sesame seed dressing	
<b>Pan Seared Sea Bass</b>	<b>£18.95</b>
On cheese and spring onion mash, broccoli florets, broad beans, asparagus, light tomato sauce	
<b>Grilled Hake with a Herb Crumb</b>	<b>£19.95</b>
Roasted peppers , peas and courgette, sliced new potatoes, red pepper cream sauce and herb oil	
<b>Collops of Monkfish Tail Wrapped in Cured Ham with Tiger Prawns</b>	<b>£22.50</b>
Leek and mushroom fricassee, shredded mange tout, glazed carrots, saffron potatoes, lobster sauce	
<b>Tenderloin of Pork Wrapped in Bacon</b>	<b>£18.00</b>
Coated in a thickened leek and mushrooms broth with creamed potatoes, roasted parsnip and carrot	
<b>Pan Fried Guinea Fowl Supreme</b>	<b>£18.50</b>
Filled with an apricot farce, courgette provençale, fine beans, marquise potato, red wine jus	
<b>Roasted Lamb Chump and Cutlet</b>	<b>£21.95</b>
Rosemary infused mash potato, ratatouille of vegetables, pan seared spinach, redcurrant jelly and rosemary jus	
<b>Medallions of Beef Fillet</b>	<b>£24.95</b>
Layered with caramelised shallots and mushrooms, a roasted cherry tomato compote and herb crust, pan seared spinach, twice baked cheese souffle, celeriac and carrot rosti, fine beans, aged port wine sauce	

*Additional vegetables are available with our compliments*

For any allergen information please ask a member of staff