



Main Course

Baked Avocado	£17.95
Filled with a salpicon of asparagus, broccoli, olives, sun blushed tomato and courgette baked in filo pastry, sauté sweet potato, warm chickpea and garlic puree, spiced tomato sauce	
Spinach, Mushroom and Sun- Dried Tomato Risotto	£17.95
Crumbed goats cheese and a mushroom reduction	
Chicken and Bacon or Salmon and Prawn Tagliatelle	£18.00
Tomatoes, spring onion, asparagus and flaked parmesan	
Grilled Fillet of Seabass	£22.50
On an open puff pastry tart with roasted peppers, courgettes, onion and tomato, garden peas, buttered potatoes, white wine and pea cream sauce	
Duo of Plaice	£24.50
Delice in a lattice of puff pastry, paupiette with a prawn mousseline and herb crumb leek and mushroom fricassee, shredded mange tout, glazed carrots, saffron potatoes, shellfish sauce	
Pot Roasted Guinea Fowl Supreme	£23.50
Filled with an apricot farce, mash potato, cauliflower fleurettes, carrots, leek and sweetcorn broth	
Sticky Duck Breast with Lime Marmalade	£25.50
Crushed new potatoes, caramelised red cabbage, buttered broccoli, blackcurrant and crème de cassis sauce	
Lamb Cutlet with Moroccan Spiced Lamb Shoulder	£26.00
Slow cooked shoulder with dried fruit, saffron, cinnamon, ginger and pepper, roasted diced potatoes, fine beans, pan fried courgettes, thickened moroccan liquor	
Beef Fillet Medallions	£29.00
Layered between bacon, garlic and mushrooms cooked in cream, glazed with stilton cheese grilled tomato, point neuf potatoes, spinach a la crème, madeira sauce	

Additional vegetables are served with our compliments

For any allergen information please ask a member of staff