

£25 Set Menu

3 Courses

Starters

Venison Liver Pate, Toast, Cumberland Sauce
Baked Mushroom, Garlic & Herbs, Stilton & Apple Salad
Dill & Mustard Cured Salmon, Brown Bread & Lemon
Deville Lamb Kidney & Spinach Salad
Salt Cod Pate, Toast, Tomato Relish

Mains

Stone Bass Fillet, Leek & Potato Bake, Green Sauce
Sirloin Steak, Roast Shallots, Chips & Sauce off Blackboard
Goats Cheese, Walnut & Watercress Salad (v)
½ Guinea Fowl, Creamed Savoy Cabbage & New Potatoes
Suet Pudding of the Day with Mash & Greens (*Board*)

Pudding

Sticky Toffee Pudding
Cambridge Brunt Cream
White & Dark Chocolate Terrine
Selection of Ice Creams
*Strawberry, Chocolate, Vanilla and from Alder Tree these fruit cream flavours,
Gooseberry & Elderflower, Raspberry and Pear & Vanilla*

Coffee