

**Set Menu:**
**2 courses for £34.00**
**3 courses for £39.00**

**PLEASE MAKE STAFF AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS.**

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**FRENCH SHALLOT SOUP**
*Served with Gruyere Croute*

**CRISPY CALAMARI**
*Lemon, Tartare Sauce*

**CONFIT OF DUCK**
*Asian Salad, Pomegranate, Ginger & Hoisin*

**CRAYFISH & PRAWN**
*Marie Rose sauce and served with brown bread*

**CHICKEN LIVER PARFAIT**
*Served with Red Onion Chutney, Melba Toast*

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**CHICKEN BREAST**
*Served with Lyonnaise Potatoes, French Beans, Garlic & Herb Butter*

**STEAK AND ALE PIE**
*Served with Root Vegetable Mash, Wilted Autumn Greens*

**SEABASS FILLET**
*Served with Truffle and Parmesan Cream, Spinach, Baby Potatoes, Edamame*

**AGED SIRLOIN**
*Served with Bone Marrow Reduction, Roast Carrots, Braised Onion, Triple cooked chips*

**TERIYAKI SALMON**
*Served with Cannellini Bean Ragu, Sticky Orange, Ginger and Plum sauce*

**WHITBY MONKFISH SCAMPI**
*Served with Proper Chips, Mushy Peas, Tartare Sauce*

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**CHOICE OF ICE CREAM OR SORBET**

**WHITE CHOCOLATE CHEESECAKE**
*Served with Raspberry Ripple Ice cream*

**BLACKBERRY AND APPLE CRUMBLE**
*Served with Proper Custard or vanilla ice cream*

**STICKY GINGER TOFFEE PUDDING**
Served with Cinder Butterscotch Sauce

**BANOFFEE CRÈME BRULEE**
*Shortbread Biscuits*