

## Winter Warmer Menu 2024

**Homemade Soup of the Day**

*Served with Crusty Bread*

**Chicken Liver Parfait**

*Tomato Chutney, Toasted Bloomer*

**Panko Coated Tiger Prawns**

*Wasabi Mayo*

**Smoked Ham & Cheddar Croquettes**

*Chipotle Dip*

**Beetroot Cured Salmon**

*Baby Leaf Salad, Horseradish Cream*

**Heritage Tomato Salad with Feta**

*Avocado, Red Onion & Green Beans*

*Oregano Dressing*

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**Grilled Fillets of Red Mullet**

*Pepperonata, Basil Oil, New Potatoes*

**Slow Cooked Short Rib of Beef in Red Wine**

*Winter Vegetables, Creamy Mash*

**Pan Roast Breast of Chicken, Pan Gravy**

*Smoked Bacon, Apricot Stuffing,*

*Honey Roast Parsnips, Fondant Potato*

**Tenderloin of Pork Filled with Parmesan & Fresh Herbs**

*Wrapped in Air Dried Ham, Roast Tomato Sauce*

*Tenderstem Broccoli, Saute New Potatoes*

**8oz Ribeye Steak, Piri Piri Butter**

*Grilled Tomato, Field Mushroom*

*Rustic Cut Chips*

**Winter Vegetable & Bean Casserole**

*Herb Dumplings*

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**Rhubarb Crumble**

*Custard*

**Apple & Almond Tart,**

*Toffee Sauce, Fresh Guernsey Cream*

**Vanilla Panna Cotta**

*Winter Berries*

**Chocolate Fudge Brownie**

*Morello Cherry Compote, Vanilla Ice Cream*

**Available every Lunch & Dinner (excluding Sunday Lunch)**

**2 Course £23.50**

**3 Course £29.95**

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.  
If you have any food allergies or food intolerances, please ask a member of  
waiting staff about the ingredients in your meal before placing your order.

Our Shellfish is handpicked and may contain small pieces of shell.

All Menus Subject to change

For Groups of 8 or more a discretionary service charge  
of 10% will be added to your bill

(Please note for groups over 8 we do not accept split payments)