



A TASTE OF THE BEST

Homemade Soup of the Day (GF) (V)

Served with home-made bread

Old English Potted Beef (GF*)

Our own cured salt beef, pulled and bound with apples, horseradish and mayonnaise. Served with granary toast and cider apple chutney

Crayfish and Gravdax Salad (GF)

Served with crisp leaves and a honey and mustard dressing

Chicken Liver Parfait

Similar to pate but much smoother.

Served with toasted home-made granary bread.

Supreme of Chicken (GF)

Wrapped in bacon and pan roasted.

Served with a leek, bacon and asparagus sauce, fresh vegetables and potatoes.

Pan-Seared Fillet of Hake(GF)

Pan-seared and served on crushed potatoes with chorizo and served with creamy pea veloute.

Smoked Sausage Risotto (GF)

Continental smoked sausage cooked with traditional arborio rice and parmesan.

Topped with crumbled bacon, served with crisp salad.

Pork Tenderloin (GF)

Cooked sous-vide style for tenderness and finished in the oven for that rich roasted flavour.

Served with baby potatoes, summer vegetables, crumbled black pudding and a cider and apple sauce.

Baked Goats Cheese Salad

Baked on a crunchy herb crouton base with onion marmalade.

Served with a mixed leaf and rocket salad and a mushroom and balsamic dressing.

St'Clements Pie

Orange and lemon pie topped with soft meringue and served with pouring cream

Chocolate, Hazelnut and Pear Sponge Pudding (V)*

Chocolate pudding with chopped hazelnuts and diced pear topped with a chocolate fudge sauce.

Served with clotted cream.

Fruity Pavlova (GF)

Served with fruit compote

Cheese and Biscuits

A selection of traditional cheese with savoury biscuits

Two Courses £15.95

All Three Courses £18.95