

MARCH SET MENU

Two Courses 21.95
Three Courses 24.95

Tomato and Roasted Red Pepper Soup
with Olive Focaccia

Savoury Pancake
with Mozzarella, Roquette and Prosciutto Ham

Atlantic Prawn Cocktail
with Marie Rose Dressing and toasted Sourdough

Home-made Chicken Pie
with Pancetta Buttery Mash, Gravy and Tenderstem Broccoli

Moroccan spiced Vegetable Tagine
with Chickpeas and Apricots Almond and Coriander Couscous

Hungarian Beef Goulash
with smoked Paprika and roasted Red Peppers Pappardelle Pasta

Pork Tenderloin with Apple Cider and Mustard Cream Sauce
Green Beans and Roasted New Potatoes

Chocolate Brownie
with Salted Caramel Ice Cream and candied Hazelnuts

Vanilla Panna Cotta
with home-made Lemon Curd and Amaretti Biscuits

Bread and Butter Pudding
with Vanilla Ice Cream

Food Allergies and Intolerances

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required.

While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.

