



Sunday 20th January

Pheasant, cabbage & carrot broth

Oak smoked salmon with brown bread & lemon

Grilled vegetables with goat's cheese fondue & pesto dressing (v)

Sautéed chicken livers and wild mushrooms on toast

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*Roast rump of dry-aged beef with roast potatoes & Yorkshire pudding*

*Smoked haddock with leek risotto & poached egg*

*Crispy pork belly with parmesan polenta & sage jus*

*Penne with lemon, parsley & pine nut cream (v)*

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Fresh fruit salad with sorbet

Steamed coffee sponge with date & walnut ice cream

Rum and raisin crème brûlée with hazelnut cookies

Colston Bassett stilton with celery & grapes

All main courses are served with panache of buttered vegetables

2 Courses £13.00

3 Courses £17.00

Small Persons Menu £9.00

*A discretionary 10% service charge will be added to all bills – thank you
Please let your server know if you have any dietary requirements*