

Served Monday – Friday
2 Courses £19 - 3 Courses £22

Starters

Choux Pastry filled with crab meat, red chilli topped with Hollandaise Sauce

Ham Hock and cheddar Croquettes with Saffron Aioli

Wild Mushroom Arancini with Truffle Sauce **(V)**

Tomato & Avocado Bruschetta, Chopped tomatoes, avocados, red onion and Mozzarella, come on sourdough bread **(V)**

Deep fried squid Served with Tartar Sauce

Mains

Penne Pasta with courgette, Asparagus, Cherry Tomatoes and Pesto **(VG)**

Beetroot Agnolotti Stuffed with Roasted Red Pepper & Goat Cheese, Garlic Butter Sauce **(V)**

Homemade Papardelle with Slow Cooked Wild Boar Ragù

Hoxley & Porter Sausage & Mash served with Green peas and caramelised onion,
Home-made jus

Roasted Butternut Squash Risotto Served with a Truffle Oil, Parmesan **(VG)**

Pan Fried Salmon, Baby potatoes, Green vegetables, Noilly Prat cream of chives and capers sauce

Chicken Caesar Salad

DESSERTS

Home-made Profiteroles with Chocolate and Almond Flakes

Sticky Toffee Pudding Served with Vanilla Ice Cream

Selection of ice creams and sorbets

Sides: Mash Potato £4.00, Green Vegetables £4.00, Green Salad £3.75, French Fries £3.50, Sweet Potato Fries £4.00