

# SET DINNER MENU

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**Two courses £18 / Three courses £25**

*(Pre order only. Minimum 8 guests)*

**Creamy garlic mushrooms**  
*on crostini with watercress salad & herb oil*

**Duck liver pâté**  
*brioche, grape & apple chutney*

**Soup of the day**  
*with crusty bread*

**Spiced grilled mackerel fillet**  
*potato & spring onion salad & leaves*

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**Slow braised beef brisket**  
*coarse grain mustard mash, caramelized shallots,  
smoky bacon & red wine jus*

**Pan fried Hake fillet**  
*sundried tomato mashed potato, samphire  
& potted prawns*

**Duck confit**  
*dauphinoise potatoes, green beans, black berry  
& red wine jus*

**Sundried tomato risotto (v)**  
*rocket leaves & parmesan shavings*

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**Downies chocolate brownies**  
*hot chocolate sauce & honeycomb ice cream*

**Raspberry crème brûlée**  
*with raspberry sorbet*

**Sticky toffee pudding**  
*butterscotch sauce & vanilla ice cream*

**Selection plate of cheeses**  
*crackers, nutty plum chutney*