

# Set Menu

2 course £25 — 3 course £29

## Starters

Homecured orange gravadlax  
served with sourdough crispbread

Beetroot & mango salad  
with walnuts & pomegranate seeds drizzled  
with a sundried tomato & olive oil dressing (Ve)

Smoked duck breast & melon  
served with leek straws & orange coulis

## Main Courses

Lemon & herb chicken  
served with dauphinoise potatoes  
& asparagus with a herb butter sauce

Lamb cutlets served with parsnip mash  
& a red wine & mint sauce

Stuffed cabbage leaves  
served with roasted vegetables & risotto rice  
with a paprika sauce & sweet potato shavings (Ve)

Marinated monkfish fillets served with dill & orange risotto,  
in a chilli, soy, honey, coriander & cumin sauce

## Desserts

Homemade sticky toffee pudding  
served with toffee sauce & vanilla ice cream

Homemade vanilla cheesecake  
served with brandy rhubarb

Homemade tiramisu  
served with chocolate sauce

Pear & raspberry sorbet (Ve)