



TO START

ROAST PUMPKIN SOUP

Toasted pumpkin seeds & crème fraîche

CHICKEN LIVER TERRINE

Caramelised red onion chutney

SLOW COOKED PORK & DUCK RILLETS ON TOAST

House pickles

DEEP FRIED BREADED COD FILLETS

Tartare sauce

MAIN COURSE

OLD SPOT PORK SAUSAGES

Creamed potatoes, onion, gravy

PAN ROAST FREE RANGE CHICKEN BREAST

Bashed neeps, gravy

GRILLED ATLANTIC PRAWNS

Béarnaise sauce

ROASTED ROOT VEGETABLES & CASHEL BLUE

Pumpkin, squash, beetroot & red onions

DESSERT

WHITE CHOCOLATE CHEESECAKE

Vanilla ice cream

BRAMLEY APPLE & BLACKBERRY CRUMBLE

Cinnamon ice cream

STICKY TOFFEE PUDDING

Clotted cream

SCOOPS OF SEASONAL ICE CREAM

Toffee sauce & crumble

2 COURSES: £15.00 WITH A GLASS OF WINE

3 COURSES: £20.00 WITH A GLASS OF WINE