

£10 for 2 Courses

Chefs Home Made Soup V

OR

Lemon grass & ginger Crab cake served on a bed of steamed new potatoes with a lemon butter sauce

OR

Wild boar terrine with warm, mulled wine poached pears, salad and toast.

Pan Seared Fillet of Salmon with a Minted Pea puree and hand cut chips

OR

Butternut, Sage & Goats cheese Lasagne with garlic bread and a crisp salad V

OR

Char grilled 6oz Sirloin served with hand cut chips and a crisp salad

Warm, Chocolate Fondant

served with banana ice cream (please allow 20 min to bake, it'll be worth it)

OR

Baileys Crème Brulee

served with an Almond Biscotti

OR

Cheeseboard - With a selection of Barbers 1833 Vintage Reserve Cheddar, Somerset Brie and Tuxford
& Tebbutt stilton, served with biscuits and grapes