## Two Course Dinner Menu 22.50

# with Complimentary Glass of Prosecco <br> Sunday to Thursday, from 5pm 

Selection of Fresh Bread (v) 3.00 With butter

## Mixed Marinated Olives (v) 2.50

In olive oil, garlic \& herbs

## Starters

Iberico Ham \& Chicken Croquettes
Chicken breast, Iberico ham \& ceps mixed together and deep fried
Sweet Potato \& Goat's Cheese Tart (v)
Roasted sweet potato, beetroot, goat's cheese, dressed leaf salad
Crab \& Avocado Mayonnaise
Fresh white Cornish crab, mayo, avocado, crisp granary toast points
Chicken Liver Parfait
Caramelised red onion chutney, cornichons and crusty bread

## Mains

Organic Salmon Fishcake with Tomato Relish
Organic salmon fishcake with steamed leeks and wild rocket
Prime Rib-Eye Steak 10oz (5.00 Supplement)
Both flavourful \& tender with lots of marbling. Served with rosemary fries, roasted plum tomato and your choice of peppercorn sauce or garlic butter

Macaroni Cheese with Wild Mushrooms (v)
Creamy macaroni cheese, sautéed wild mushrooms, garden salad
Spiced Kerala Chicken Curry, Coconut Rice, Crushed Peanuts
Creamy chicken curry, coconut rice, paratha flatbread
Linguine with Tiger Prawns \& Spicy Plum Tomato Sauce
Linguine, sautéed tiger prawns, rich spicy plum tomato sauce

## Sides

Aspen Fries with Parmesan
and Truffle Oil 4.95
Fries, grated Parmesan, truffle oil
Rosemary Fries 2.95
Fries, tossed in salt \& rosemary
Creamed Spinach, Hollandaise
and Nutmeg 3.50
Puree of spinach, nutmeg flavoured cream
Chargrilled Asparagus,
Rock Salt, Lemon 4.50
Grilled asparagus, lemon and rock salt

Green Beans 3.50
With lemon oil
Sweet Potato Mash 3.50
Roasted sweet potato mash with herbs
Cauliflower Cheese, Toasted Brioche Crust 3.50
Cooked cauliflower, creamy cheese sauce, toasted brioche crumbs

Parmesan Fried Courgettes
with Herb Mayonnaise 4.50
Deep fried batons with Parmesan cheese

