

LAMBS

OCTOBER SET PRICE MENU

2 COURSES £15.00

3 COURSES £20.00

Roasted White Onion Soup with cheddar gougeres

Pan-fried Halloumi with tomato, red onion and capers

Chicken Liver Parfait with red onion jam & sour dough toast

Smoked Haddock Croquettes with watercress salad & gribiche sauce

Fillet of Salmon with parmentier potatoes, creamed cabbage, celeriac, carrot & dill velouté

'Lambs' Shepherd's Pie with peas

Thai Green Curry with baby corn, butternut squash, courgette & Jasmine rice (vegan)

Breast of Cajun Chicken with frites, salsa & soured cream

Choose any dessert from dessert menu

Selection of British Cheese & biscuits £2.50 supplement

FISH SPECIALS

Cornish Mussels with white wine, garlic, cream & parsley
£8.95 with frites £11.95

Crab & Prawn Risotto with crab bisque £9.25

Pan-fried Whole Lemon Sole with samphire, cucumber, tomato & caper beurre noisette served with parmentier potatoes £23.50

Fillet of Seabass with hasselback potatoes, braised fennel & seaweed velouté
£18.75

SUNDAY (Lunchtime Only)

Roast Beef, Yorkshire Pudding, roast potatoes, cauliflower cheese and seasonal vegetables
£16.95

STARTERS

Basket of Continental bread £2.75

Bowl of marinated Manzanilla olives £3.00

Roasted White Onion Soup with cheddar gougeres £5.75

Pan-fried King Prawns with nduja paste & garlic butter served with toasted bread £9.50

Chicken Liver Parfait with red onion jam & sour dough toast £7.25

Crayfish Cocktail with avocado, little gem lettuce & pink grapefruit £8.50

Pan-fried Halloumi with tomato, red onion & capers £7.25

Crispy Sweet Chilli Duck Salad with watercress, beansprouts & cucumber £8.25 / £13.95

Balsamic roasted Beetroot with sweet potato, orange, figs & walnut salad (vegan) £7.95 / £13.25

MAIN COURSES

Fillet of Salmon with parmentier potatoes, creamed cabbage, celeriac, carrot & dill velouté £14.75

Breast of Cajun Chicken with frites, salsa & sour cream £15.25

Breast of Gressingham Duck 'Bigarade' with savoy cabbage and bacon & croquette potatoes £19.25

Herb-crust Rack of English Lamb with Dauphinoise potato, mustard green beans & rosemary jus £24.95

Thai Green Curry with baby corn, butternut squash, courgette & Jasmine rice (vegan) £14.25

28 day dry-aged 8oz Rib-eye Steak £24.95

served with frites, tomato, mushroom & watercress
(add a sauce: garlic butter or peppercorn sauce £1.00)

6oz Flat Iron Steak (French cut served rare or med/rare only) £15.95

served with frites, tomato, mushroom & watercress
(add a sauce: garlic butter or peppercorn sauce £1.00)

Pan-fried Calves Liver with creamed potato, wilted spinach, pancetta & crispy shallots £18.95

SIDE ORDERS £3.50

Seasonal vegetables / House Salad / Dauphinoise / Frites

DESSERTS

Iced Caramelised Hazelnut Parfait £6.50

Marbled Chocolate Mousse Cake £6.50

Sticky Toffee Pudding with vanilla ice-cream £6.50

Passion-fruit Panna Cotta £6.50

Pear & Almond Tart with crème Anglaise £6.50

Autumn Berry 'Eton Mess' £6.50

Bennett's Farm Ice-Cream or Sorbet (per scoop) £2.00

Selection of British Cheese & biscuits with quince jelly £8.95

All dishes may contain nuts/nut traces – please discuss any allergies with staff

All tips are distributed equally among the staff. All prices inclusive of VAT

SOCIAL DISTANCING WILL BE STRICTLY ADHERED TO, AND WE WILL OF COURSE MAINTAIN OUR HIGH STANDARD OF HYGIENE AND CLEANING PRACTICES. AS PER GOVERNMENT COVID-19 RESTRICTIONS MASKS MUST BE WORN WHEN ENTERING AND LEAVING THE BUILDING AND ALSO WHEN LEAVING THE TABLE FOR ANY REASON. THE RESTAURANT MUST BE VACATED BEFORE 10PM. YOUR CO-OPERATION WILL BE GREATLY APPRECIATED.