**2 Courses £17.95 3 Courses £22.95**

**AVAILABLE EVERY DAY EXCEPT SATURDAY AFTER 7PM**

**Homemade Soup of the Day (v)**

Fresh bread

**Chicken Liver Pâté**

Cranberry and caramelized onion chutney, toasted crostini

**Grilled Black Pudding**

Celeriac mash, carrot puree, pepper sauce

**Pan Fried Rainbow Trout**

Confit tomato, cucumber, watercress, lime and coriander dressing

**Baked Goat’s Cheese Tart (v)**

Tomato and basil herb crumb

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**Pan Fried Marinated Chicken Breast**

Dauphinoise Potatoes, mushroom and tarragon cream

**Slow braised Beef Brisket**

Garlic mash or hand cut chips, caramelized onion jus

**6oz Rump Steak (+2.00) or 10oz rump Steak (+£3.60)**

Roasted flat mushrooms and tomato, hand cut chips pep sauce

**Pan fried Salmon supreme**

Fondant potato, pea and mint puree, tomato and caper sauce

**Slow braised Lamb shank**

Garlic mash, rosemary jus

**Wild Mushroom and Root vegetable Risotto (v)**

Confit tomato, rocket and balsamic glaze

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**Chocolate and Black cherry Slice,** vanilla ice cream & chocolate soil

**Sticky toffee pudding Caramel sauce,** vanilla ice cream

**Warm Chocolate brownie,** pistachio ice cream

**Cheesecake of the Day,** fruit compote

**Fat Olive cheese plate, Crackers,** house chutney

**Baileys Crème Brulee,** homemade shortbread