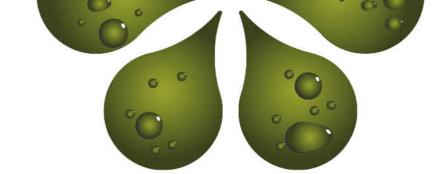
inclusive dinner menu

Sunday - Thursday 6pm - 9pm Friday to Saturday 6pm - 9.30pm





preamble

Locally baked Bread £2.95

Mediterranean Mix, Green and Black Olives £2.95

Locally baked Bread with a Selection of Mixed Olives ± 4.95

beginning

Homemade Soup of the Day

Served with chunky Granary Bread

Pressed Prawn and Crab Salad

With Crème Fraiche, Salted Cucumber, Avocado, Cherry Tomatoes and Citrus Dressing

Spiced Confit Gressingham Duck Terrine

With Pickled Spring Onions and Shiitake Mushrooms

Roasted Mediterranean Vegetables

With braised Bulgur Wheat, Black Olives, dressed with Basil Pesto

Oxford Blue Cheese Fritters

Served with creamed Leeks, Truffle Oil and Celery Cress

main event

Roast Breast of Suffolk Chicken

Served with Sarladaise Potato, buttered Napa Cabbage, roasted Shallots with a Red Wine Sauce

Pan Fried Black Bream

Served with buttered Jersey Royals, wilted Spinach, chargrilled Baby Leeks and Saffron Cream

Roast Rump of English Lamb

Chive crushed Potatoes, Butternut Squash Purée and Sweet Carrots, Peas and Baby Courgettes

Roasted Salmon Steak

Served with Soy and Honey Dressed Chinese Cabbage with Chilli & Coriander Noodle Salad

Spaghetti Arrabiata

In a Tuscan Style rich Tomato Sauce infused with Fresh Garlic, Red Chilli and Thyme

Grilled Artichoke and Fresh Endive Salad

With Sun Blushed Tomatoes, Greek Feta Cheese and sweet Balsamic Vinaigrette

little extras

New Potatoes or Maris Piper Chunky Chips

Buttered Cabbage

Steamed Greens

Mixed Leaf Salad

£2.95 each

the finale

Chocolate Banana Bread Pudding

Served with Vanilla Ice Cream and Chocolate Sauce

Lemon Semifreddo

With macerated Summer Berries

Rum and White Chocolate Pot

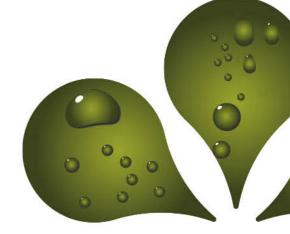
Served with a Raspberry Sorbet

Fresh Basil Panna Cotta

With spiced chargrilled Pineapple

cheeses

A selection of British and Continental Artisan Cheeses served with Grapes, Celery and Biscuits



To the best of our knowledge, all ingredients used are GM free. We believe in the quality of organic, locally produced goods, and take pleasure in using them as inspiration for our menu. If you have an allergy we should know about please inform a member of our team.



