

February Monthly Menu

Chris' Signature Dishes

*Two Courses 30 Three Courses 35
(Available Wednesday to Saturday Midday until 8pm)*

Starters

Butternut Squash Velouté with Sage Croutons and Vanilla Oil VE GFA

Dorset Crab, Prawn and Avocado Tian with Cucumber and Pink Grapefruit Dressing GF

Home Smoked Pan Fried Salmon with a Nicoise Salad GF

Roast Supreme of Duck with Rosti Potato, Baby Spinach, served with Truffle Jus GF

Houmous and Walnut Stuffed Chestnut Mushrooms
with a Fennel & Broad Bean Salad, Walnut Dressing VG, GF

Mains

Roast Fillet of Sea Bass with a Ragu of British Clams and Mussels Champagne Sauce GF

Pan Fried Rump of Lamb with Mini Shepherd's Pie
Roasted Root Vegetables and Redcurrant Jus GF

Roast Supreme of Chicken filled with Feta Cheese and Sun Blushed Tomatoes
with Pesto Mash and Black Olive Jus GF

Baked Aubergine and Mediterranean Vegetable Lasagne with Saffron Sauce GF VE

Sides

Cauliflower Cheese GF, Tenderstem Broccoli, Mixed Vegetables, Roasted Root Vegetables £5 each
Green Beans, Mash, Sauté Potatoes, Chunky Chips, French Fries £4 each
Garlic Bread £5

Desserts

Selection of Mini English Desserts

Sherry Trifle, Sticky Toffee Pudding, Bread & Butter Pudding, Treacle Tart, Apple Crumble, Clotted Cream Ice Cream

Classic Caramelised Lemon Tart with Raspberry Compote and Blood Orange Sorbet

Bitter Chocolate Fondant with Honeycomb Ice Cream GF

Baked Pineapple Tarte Tatin with Exotic Fruit Salsa and Coconut Sorbet VG

Due to the open nature of our kitchen, we are unable to guarantee that dishes are 'free from' allergens. Please advise a member of staff in advance of any dietary requirements.

GF=Gluten Free- GFA=Gluten Free available- V=Vegetarian- VG=Vegan- VGA=Vegan Available

A 10% discretionary service charge will be added to your bill – Please feel free to speak to a member of staff if you would like it removed.