

## **FIXED PRICE SET- MENU**

2- courses £24 | 3- courses £30

### **STARTERS**

#### **Chilli Prawns**

White wine, chilli flakes, smoked paprika garlic & parsley, crusty bread

\*\*\*\*\*

#### **Duck & Port Pate**

Onion chutney, cherry tomatoes, rocket & balsamic, crusty bread

\*\*\*\*\*

#### **Creamy Mushrooms**

Baked creamy mushrooms with garlic, Parmesan Cheese, crusty bread

### **MAINS**

#### **Beef Cheek**

Slowly braised Ox cheek, with horseradish mashed potatoes  
finished with rich demi glaze sauce

\*\*\*\*\*

#### **Minute Steak**

Classic Steak Diane made with thinly pounded beef,  
French fries, garlic mushrooms & rocket salad (GF)

\*\*\*\*\*

#### **Sea Bass**

Crispy skin Sea Bass fillet, buttered crushed new potatoes,  
finished with creamy white wine & dill sauce (GF)

\*\*\*\*\*

#### **Risotto**

Mushrooms & leek Risotto cooked in white wine & garlic, shallots  
chopped spinach, grated Parmesan cheese (GF)

### **DESSERTS**

#### **Sticky Toffee Pudding**

Home- made toffee sauce, scoop of Vanilla ice cream

\*\*\*\*\*

#### **Chocolate Brownie**

Home- made chocolate sauce, scoop of Vanilla ice cream

\*\*\*\*\*

#### **Pana Cotta**

White chocolate & Vanilla Pana Cotta, home-made fruit compote

\*\*\*\*\*

#### **Lemon Posset**

Silky smooth, zesty pudding served with shortbread