



Saturday 3rd March Evening restaurant menu

Smoked salmon, cream cheese and cucumber mille feuille, drizzled with a light mango and elderflower purree 6.50

Cognac chicken liver parfait truffles, with pear coulis, and a red onion and maple jelly 5.95

Shallow fried duck croquettes, on a bed of shredded greens, and knapped with hoi sin sauce and finished with sesame seeds 6.50

Homemade watercress soup, served with poached quail eggs, and drizzled with lemon oil 5.95

Oven baked whole Camembert, cooked with sprigs of garlic and rosemary accompanied with warm ciabatta 6.75

Devon crab and avocado sushi, simply served with hoi sin and wasabi mayonnaise 6.25

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Pan fried duck breast with dauphinoise potatoes, butternut squash puree, braised pak choi and a cherry port sauce 16.00

Wild mushroom risotto, with sweet potato and parsnip crisps, chopped olives, spring onion, spinach and basil cream sauce 12.95

Pan fried calves liver, on a bed of creamed potato, served with streaky bacon, golden fried shallots, drizzled with a port wine jus and a ramakin of Scottish salmon 12.25

Pan roasted hake fillet, on a bed of authentic sea food paella, with langoustines and a sun dried tomato drizzle 14.95

Aberdeen Angus steak en croute, succulent fillet steak and mushroom duxelle, wrapped in filo pastry with braised red cabbage, horseradish dauphinoise potatoes, rosemary scented carrot puree, served with a jug of merlot wine sauce 19.25

Chargrilled lamb rump, served pink, on a bed of spiced red cabbage, blackberries and carrot puree, served with a redcurrant and port jus, on a bed of sauteed potatoes with bacon and peas 16.25

Succulent loin of pork fillet, with fondant potato, parsnip puree and a black pudding and apple fritter, served with a cream and sweet cider reduction 14.00

Oven roasted chicken supreme, stuffed with croxton cream cheese and chorizo, wrapped in proscuitto ham, with a rosemary and wild mushroom cream sauce, nestled on a grated carrot and sweet potato rosti 13.95

Pan fried sea bass fillets with a cream, dill and prawn sauce, with cherry tomatoes, sauteed potatoes with bacon lardons, pea puree and samphire 12.95

10 Oz Aberdeen Angus ribeye steak, served how you like, with beer battered onion rings, sauteed mushrooms, vine tomatoes and handcut chipped potatoes, served with an optional Shropshire blue cheese sauce 17.25

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Choose from a mouth watering selection of homemade pies and puddings 6.25

Or

A selection of continental cheeses, with fruit and wafer biscuits 6.95

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Freshly brewed filter coffee/tea and handmade petit fours 3.50

