

Chef's Dinner Menu of the Day

Tuesday - Friday

£20.50 - 2 course

£25.50 - 3 course

*Home cured salmon
summer vegetables with mustard crème fraiche and soft leaves*

Warm salad of chicken livers, bacon and baby onions

Tempura of baby vegetables with coriander and houmous

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*Breast of guinea fowl
lentils with spinach and shallots with light garlic sauce*

*Mackerel fillet with creamed leek and potato
tomato and herb dressing*

Pea and mint risotto cake with watercress and basil pesto

*Seared rib eye steak with lyonnaise potatoes
mushroom and shallot sauce
(£2.95 supplement)*

*Seasonal vegetables of the day
£2.50*

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Rhubarb jelly with ginger crumble ice cream

Dark chocolate tart with orange compote

Apple bavaroise with glazed apples and toffee sauce

*Selection of English cheeses served with celery and grapes
(£2.95 supplement)*

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*New Mill Blend Organic Coffee
served with Green and Black's Organic Chocolates
£3.50*