

# The Green Room

## Set Menu

homemade soup of the day, homemade bread \*

baked creamy leek, mushroom pot & blue cheese pot, ciabatta wafers \*

chicken, confit garlic & basil terrine, tomato chutney\*

steamed mussels, white wine, garlic, cream \*

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barnsley chop, roasted garlic mash, green beans, red wine sauce \*

char grilled 8oz devonshire ribeye steak, garlic butter,  
cherry vine tomatoes, french fries \*

butternut squash, sage, parmesan risotto, house salad, hazelnut pesto house salad\* (v)

chicken kiev, garlic butter, roasted tomato sauce, wilted spinach, triple cooked chips  
peeled jumbo prawn & red pepper skewer, garlic & herb dip, house salad,  
shoe string fries\*

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sticky toffee pudding, vanilla ice cream

chocolate tart, crème fraiche sorbet, fresh raspberries

lemon cello posset, poppy seed short bread \*

colchester pudding\* *a dish originally devised around 1850 to be served at civic functions. Lemon  
tapioca custard, fruit compote, Italian meringues, toasted almonds*

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free trade coffee

2 course £22.50

3 course £27.50

Dishes marked with an \* are or can be cooked Gluten Free \*

- we cannot guarantee that dishes do not contain nuts or bones, if you do have a specific dietary requirements

