

The Green Room

Set Menu

homemade soup of the day, homemade bread *

ham hock terrine, pickled onion mayonnaise

homemade plaice goujons, tartare sauce

pan fried halloumi, avocado, orange, mint & chili salad

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roasted dingley dell pork cutlet, butternut squash, pancetta, pomegranate & watercress salad, new potatoes

char grilled 8oz devonshire sirloin steak, dauphinoise potatoes, green peppercorn & brandy sauce ** £2.50 supplement

leg of lamb steak, tomatoes, cockles & caramelised red onions, new potatoes

Aubergine schnitzel; parmesan coated aubergine, basil, tomato, mozzarella, rich tomato sauce, house salad, triple cooked chips

grilled monkfish & red pepper skewer, garlic dip, shoestring fries

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pineapple tart tatin, vanilla ice cream

red berry & vanilla pavlova

chocolate delice, raspberry sorbet

cheese board

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free trade coffee

2 course £22.50

3 course £27.50

** £2.50 steak supplement

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

