



## New Year Menu 2018

(see terms and conditions overleaf)

### Starters

- Homemade soup of the day with garlic and herb croutons £5.95
- Duck liver and port pate, toasted brioche and red onion marmalade £6.95
- Smoked salmon and prawn cocktail parcel with cucumber and dill salad and citrus dressing £7.50
- Garlic, rosemary and truffle baked brie with freshly baked baguette £6.50
- Tempura battered king prawn and sweet chilli dip £6.95

### Main Courses

(all served with seasonal vegetables)

- 30 day dry aged Longhorn rib-eye steak (Willow Brook farm) with grilled mushroom, vine ripened tomato, watercress and hand cut chunky chips or fries £23.95
- Char-grilled halloumi burger with roasted red pepper and grilled courgette in a brioche bun with tomato relish, and sweet potato fries £13.95
- Slow roast pork belly with black pudding mash, braised red cabbage and cider sauce £16.50
- Shoulder of local lamb with leek and potato gratin, minted peas, rosemary and redcurrant jus £17.50
- Herb crusted salmon supreme with saffron potato fondant, wilted greens and hollandaise sauce £16.95

### Desserts

- Sticky toffee pudding with salted caramel ice cream and toffee sauce £6.50
- Selection of English cheeses with homemade ale chutney, grapes and biscuits £7.95
- Chocolate and nut brownie, pistachio ice cream, chocolate sauce £6.50
- Baileys crème brulee and shortbread biscuit £5.50

## Terms and Conditions

All meals must be pre-booked and pre-ordered. In order to secure your booking we require a £10 deposit per person.

If a cancellation occurs more than 24 hours prior to the booking, the deposit will be refunded in full for that person. If a member of the party does not attend or cancels less than 24 hours in advance the party will be charged in full for their meal. This will be added to the final total and would be at the discretion of the group organiser to recover the money charged.

Deposits can be paid by cash or over the phone by credit or debit card. We do not accept cheques.

