



Starters

Spring Vegetable Minestrone Soup, Pesto and Pecorino (v)

Crispy Duck with a Cucumber and Leek Salad, Hoi Sin

Smoked Salmon, Carpaccio of Beetroot, Horseradish Cream

White Peach, Rocket and Mozzarella Salad with Toasted Sunflower Seeds (v)

Courgette, Red Onion and Tomato Bruschetta, Basil and Balsamic (v)

Mains

Grilled Organic Gammon Steak, Fried Hen's Egg, Peppered Pineapple, Fries

Slow Cooked Stuffed Chicken Leg, Roasted Mediterranean Vegetables,

Tomato and Olive Jus

Pan Fried Fillet of Salmon, Roasted Fennel, Caramelised Red Onion and

Hazelnut Gnocchi

Smoked Mackerel, Spring Onion, Parmesan Tart, Tomato Salad, Mustard

Dressing

Wild Mushroom and Tarragon Risotto, Goat's Cheese Bon Bon (v)

Desserts & Cheese

Bitter Chocolate Stack, Candied Orange and Citrus Sauce

Lemon Meringue Tart, Crushed Raspberry Jelly

Warm Seasonal Fruit Crumble with Vanilla Ice Cream

Selection of Homemade Ice Creams and Sorbet with a Fresh Biscotti Biscuit

Selection of Local and Regional Cheeses with Homemade Chutney and Water Biscuits

£29 per person

All our meat is locally sourced by award winning butcher J.W.Mettrick from Glossop and the Organic Welsh Estate of Rhug

All weights stated are uncooked. All prices include VAT at the current rate. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the Manager.