

XXII

SET MENU 1

SMALL PLATES

SOUP DU JOUR

FRESHLY BAKED BREAD & LIGHTLY SALTED BUTTER

CHICKEN LIVER PATE

FINE HERB SALAD, APPLE & SULTANA JAM, TOASTED WHITE BLOOMER

SPANISH HAM & SMOKED CHEDDAR CROQUETTES

WITH SWEET ONION DRESSING & RED SALSA

CRISPY CHICKEN & VEGETABLE TEMPURA

WITH SWEET CHILLI & LEMONGRASS TERIYAKI DIPPING SAUCE

BAKED GOATS CHEESE

WITH CURRIED CAULIFLOWER, CHICKPEA & GOLDEN SULTANA SALAD & SPICY HERB VINAIGRETTE

LARGE PLATES

CAJUN CHICKEN

HERB RICE, SEASONAL VEGETABLES, LIGHTLY CURRIED CREAM SAUCE

CHICKEN KIEV

STUFFED WITH SPINACH, SMOKED CHEDDAR & GARLIC BUTTER, SERVED WITH BRAISED LEEK & WHOLEGRAIN MUSTARD CREAMED POTATOES & PINK PEPPERCORN SAUCE

SLOW COOKED BEEF RAGU

WITH FRESH TOMATOES, RED WINE, RIGATONI PASTA & GARLIC CIABATTA

CRISPY TANDOORI PRAWN SALAD

WITH CREAMY HOT SAUCE & CHOPPED PEANUT SALAD

CLASSIC STEAK OR KIDNEY BEAN BURGER

TOASTED BRIOCHE BUN, LETTUCE, BEEF TOMATO, PICKLED GHERKIN, MAYO, COLESLAW, CHUNKY FRIES & BURGER SAUCE & RED ONION CHUTNEY

RIBEYE STEAK

*WITH GARLIC CREAMED POTATOES, SEASONAL VEG & A PINK PEPPERCORN SAUCE
(£5 SUPPLEMENT)*

DESSERTS

BROWN SUGAR CHEESECAKE

WITH DRUNKEN FRUIT COMPOTE & PEAR SORBET

RETRO BANANA SPLIT

WITH BERRIES & CHOCOLATE CREAM, MILK CHOCOLATE SHAVINGS & RASPBERRY SORBET

WHITE CHOCOLATE PANNACOTTA

WITH FRESH STRAWBERRIES, HOMEMADE HONEYCOMB & VANILLA SORBET

2 COURSES £16.95 3 COURSES £21.50

XXII

SET MENU 2

SMALL PLATES

CHICKEN LIVER PATE

FINE HERB SALAD, APPLE & SULTANA JAM, TOASTED WHITE BLOOMER

SPANISH HAM & SMOKED CHEDDAR CROQUETTES

WITH SWEET ONION DRESSING & RED SALSA

BEETROOT CURED SALMON

WITH SPRING ONION MASCARPONE, APPLE & CELERIAC REMOULADE

KING PRAWN & CHILLI BISQUE

ITALIAN/ AMERICAN STYLE FISH STEW FIRED WITH FRESH CHILLIES & SMOKED PAPRIKA

SWEET & STICKY PORK BELLY

FRIED THAI BASIL, STEAMED AROMATIC RICE & SESAME OIL

LARGE PLATES

PORK FILLET WRAPPED IN PROSCIUTTO HAM

WITH RED WINE GARLIC PUREE, HERB RISOTTO & APPLE FONDANTS

SICILIAN STYLE BEEF

SLOW COOKED BEEF IN ITALIAN RED WINE, FENNEL & ORANGE SERVED WITH POTATO GNOCCHI & FRESH BASIL

PAN FRIED CHICKEN BREAST

WITH MORCILLA BLACK PUDDING, PUY LENTILS, CARAMELISED RED CHICORY & WILD MUSHROOMS

STEAMED MUSSELS

WITH PIMENTO RUBBED PORK FILLET, SERRANO HAM & SMOKEY TOMATO SAUCE SERVED WITH PARMESAN & TRUFFLE FRIES

ROASTED SEABREAM

WITH WHITE BEAN & CHORIZO MASH & LEMON BUTTER SAUCE

FILLET STEAK

*WITH GARLIC CREAMED POTATOES, SEASONAL VEGETABLES & A PINK PEPPERCORN SAUCE
(£7 SUPPLEMENT)*

DESSERTS

STICKY TOFFEE PUDDING

WITH FRESH BANANAS, BUTTERSCOTCH SAUCE & TOFFEE ICE CREAM

COCONUT RICE PUDDING

WITH GINGER CRUMB, PASSION FRUIT CURD & GINGER MACAROONS

WARM ALMOND SPONGE

WITH SALTED CARAMEL ANGEL DELIGHT & SUGARED WALNUTS

CARAMEL POPCORN & HOT FUDGE COUPE

HOT FUDGE SAUCE, FRESH CREAM, HOMEMADE FUDGE PIECES & TOFFEE POPCORN ICE CREAM

2 COURSES £20.95, 3 COURSES £25.95