



Spring Menu 2010

Starters

butternut squash salad, baby onions, bacon and rocket with walnut dressing	£8.50
spring pea & ham hock soup	£6.50
smoked salmon and trout terrine with new potatoes and tomato salsa	£10.00
black pudding and quail egg salad with broad beans, red bell peppers and grain mustard dressing	£8.50
roast beetroot salad with broad beans, smoked bacon and thyme dressing	£6.50
three bean risotto with english goats cheese	£7.00

Mains

braised pork belly with crushed potatoes, caramelised apples and a delicate pork jus	£14.50
confit of chicken and warm spring pea, baby gem and bacon salad with a shallot dressing	£14.50
caramelised endive and goat cheese tart with walnut dressing	£10.00
pastry cup filled with spring vegetable ragout and a creamy thyme sauce	£10.00
rump of spring lamb served with roasted artichoke, baby fondant potatoes and lamb jus	£18.50
pan fried coley with a peppernard sauce and asparagus tips	£14.00
sirloin steak with field mushrooms and red wine jus	£19.00

Desserts

apple tatin with cinnamon Ice cream	£5.50
chocolate fondant	£6.50
ice creams / sorbets	£3.50