2 Courses £25/ 3 Courses £30

**Starters**

Sizzling king prawns with a garlic, chilli & coriander butter (gf)

Griddled asparagus, poached duck egg, black pepper butter & hollandaise sauce (v/gf)

Carpaccio of venison with a parsnip puree, parsnip crisps & a beetroot salad (gf)

Beetroot tarte tatin with a salsa verde (v/vg)

**Main Courses**

Medallion of beef fillet & chorizo served with dauphnoise potatoes, baby stem broccoli & a red wine Jus (gf)

Pan fried monk fish, smoked garlic mash, wilted spinach & a langoustine & mussel cream sauce (gf)

Roasted Tomato, spinach, artichoke & sweet pepper orzo with a basil oil (v/vg)

**Desserts**

An assiette of our desserts

Citrus tart with Chantilly cream, strawberry & champagne sabayon, mini homemade meringues with mango & passion fruit & chocolate & hazelnut brownies

Vegan chocolate mousse with honey comb pieces (vg/gf)

Three cheeses, chutneys & biscuits - add a glass of port add £3.85