



Menu Du Jour

This is a sample of our menu which changes regularly

Starter

Leek and Potato Soup

Home Cured Salmon
with a Honey and Mustard Dressing

Chicken Liver and Mushroom Parfait
with Apple Chutney and Toast

Potted Pheasant with Celeriac Remoulade

Main

Roast Shoulder of Pork
with Braised Red Cabbage and Apple Puree

Provencale Vegetable Cannelloni
with Buttered Spinach

Prawn Risotto
with a Caper Vinaigrette

Tagliatelle of Field Mushrooms with Wilted Spinach

Dessert

Traditional Bread and Butter Pudding

Dark Chocolate Tart with Raspberry Sauce

Warm Ginger Sponge with Cornish Clotted Cream

Selection of Home Made Ice-creams and Sorbets

Two Courses £9.95
Three Courses £13.95