

# 1539

## SAMPLE MONDAY MENU

TWO COURSES £19.50 | THREE COURSES £24.50

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### WHILE YOU WAIT

**Marinated Olives** £4.00

**Artisan Breads** | garden herb oil, balsamic vinegar £4.00 (GF available)

### STARTERS

**Cream of Butternut Squash Soup (V)** | herb croutons

**Feta and Tomato Salad (V)** | pink onions, pickled radish

**Salmon & Prawn Rillette** | prawn salad, focaccia crostini

**Ham Hock Terrine** | pickled veg salad, whole grain mustard emulsion

**Chef's Black Pudding** | soft poached egg, hollandaise sauce

### MAINS

**Braised Shin of Beef** | creamed potato, kale, pickled carrots

**Breast of Chicken** | pommery mustard casserole, tenderstem broccoli, bacon crumb

**Salmon Fillet** | sautéed heritage potatoes, summer vegetable fricassee

**Pan Fried Seabass** | fennel cream, pickled fennel salad, crispy potato

**Tart Tatin (V)** | caramelised red onion, pink onion salad, goats cheese

**28 Day Aged Sirloin Steak 10oz** (£6.00 supplement)

served with sautéed mushroom, grilled tomato & beef dripping chips

(Béarnaise Sauce, Pepper Sauce, Red Wine Jus £2.00 each)

### DESSERTS

**Banana Crème Brûlée** | hazelnut praline, salted caramel ice cream

**Chocolate Delice** | strawberry ice cream, balsamic strawberries

**Cherry Ripple Cheesecake** | cherry ice cream

**Lemon Tart** | raspberry sorbet

### THE CHEESE TROLLEY

**Local, British & Continental Cheese Selection** | chutney, grapes, celery, damsel crackers

**2 pieces £6.50 | 3 pieces £9.50 | 5 pieces £11.50**

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information.