

Saturday 4th February 2012

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Starters

Parsnip & Thyme Soup, Homemade Bread £4.50

Thai Style Salmon Fishcake, Smoked & Fried Chicken Wing, Asian 'slaw' & Dipping Sauce £6.25

Chicken Liver Pate, Red Onion Marmalade & House Toast £5.75

Seared Scallops, Cauliflower Puree, Flaked Almonds & Curry Oil £8.50

Pan Fried Tiger Prawns & Chorizo, Garlic, Parsley, Lemon & Rocket £6.95

Winter Salad of Butternut Squash, Pumpkin Seeds, Fresh Red Chilli & Grilled Goats Cheese £6.95

Main Courses

Aberdeen Angus Steaks served with Chips, Grilled Tomato & Mushroom, Peppercorn Sauce on the side; 8oz Fillet £21 10oz Ribeye £17.95

Roast Haunch of Venison, Potato & Thyme Al Forno, Roast Squash, Braised Red Cabbage, Parsnip Puree, Red Wine Jus £14.95

Pan fried Chicken Supreme stuffed with Mascapone, Garlic & Thyme, Truffled Polenta, Purple Sprouting Broccoli, Wild Mushrooms & Lemon - Thyme Butter £12.95

Slow Cooked Belly Pork with Cassoulet of Duck Legs, Chorizo, Pulled Pork, Tomatoes, Rosemary, Beans & Baby Spinach £12.95

Roast Leg of Suffolk Lamb, Dauphinoise Potatoes, Butternut Squash, Peas, Broad Beans, Carrots & Salsa Verde £14.50

Seared Veal Cutlet, Mashed Potato, Buttered Carrots, Cavalo Nero & Anchovy-Rosemary Butter £15.95

Poached Sea Bass Stuffed with Brown Shrimp Mousse,

Crushed New Pots, Charred Red Chilli, Roast Courgettes & Fennel £14.50

Seared Calves Liver, Crisp Pancetta, Mashed Potato, Braised Turnip Tops & Roasted Beets £14.50

Beer Battered Haddock, Chips, Peas & Homemade Tartare sauce £12.95