



S U P P E R C L U B

2 Course £9.95 3 Course £12.95 per person

Add a selected
**BOTTLE
OF WINE**
£12.50
Please ask

TO START

Cherry Tomato & Basil Velouté **V**

Served piping hot with locally baked crusty bread

Smoked Mackerel Fillet **GF**

On a bed of freshly milled horseradish and dressed rocket

Black Pudding & Bacon Stack

Topped with a poached egg and wholegrain mustard cream

MAINS

Braised Shin of Beef **GF**

In red wine, shallots and mushrooms on a bed of basmati rice

Rose of English Chicken

Stuffed with chorizo, on a bed of spiced tomato and red peppers with a side of roasted new potatoes

Grilled Fillet of Plaice **GF**

In lemon butter, with new potatoes and buttered greens

Butternut Squash Risotto **V GF**

Swirled with crème fraîche and dressed with fried sage

DESSERTS

Chocolate Brownie Ice Cream Sundae **V**

Topped with cream, chocolate shavings and wafer

Trio of Mini Desserts **V**

Mini range of Lemon Posset, Orange Syllabub & Eton Mess

White Chocolate & Cherry Parfait **V GF**

Served ice cold with homemade shortbread