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|  **Aperitif –****Limoncello Spritz**Limoncello, prosecco, soda£9.75 |  | **Snack** – Gordal olives £4.25Salted almonds £3.95 |
| Weekend Amuse bouche & 3 courses £46**First course** |
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| **Leek & potato soup –**garlic croutons (v) |
| **Cod brandade fishcake –** mustard mayonnaise, sun-blush tomatoes**Confit chicken & ham hock terrine-** red onion marmalade **Truffle & mushroom ragout –** on garlic toasted ciabatta (v)**Rare beef & new potato salad –** gherkins, red onion chutney, honey & mustard dressing**Perkins smokehouse salmon, crème fraiche & dill pâté–** melba toast, ravigôte dressing, Marie Rose |
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| **Main course****Roast chicken suprême–**fondant potato, tenderstem broccoli, creamed leeks, mustard cream sauce |
| **Slow braised blade of beef-** creamed potatoes, braised red cabbage, green beans, peppercorn sauce**Fillet of seabass-** crushed new potatoes, mange tout, braised fennel, bouillabaisse sauce**Roast rack of lamb –** minted new potatoes, chargrilled baby leeks, red wine jus**Caramelised baby onion tart tatin –** glazed coulommiers brie, grilled courgettes, balsamic reduction (v)**Roast Cod fillet** – heritage tomatoes, sauté potatoes, pistachio pesto, wilted spinach  |
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| Chips- garlic mayonnaise£5.50 | Mixed salad £5.00 | Garlic focaccia – mozzarella £4.95 |
| Seasonal mixed greens£5.50  |  | Extra focaccia£3.50 |

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| **Sweets****Chocolate fondant** – pistachio ice cream, pistachio crumb |
| **Strawberry cheesecake** – strawberry sorbet, strawberry coulis**Sticky toffee pudding –** toffee sauce, salted caramel ice cream, honeycomb **Rhubarb & custard trifle –** rhubarb & apple sorbet,brandy snaps**Classic crème brûlée –** shortbread biscuit, fresh fruit**Cheeseboard** – (£3.5 supplement) mature cheddar, French brie, Colston Basset Stilton– quince jelly & biscuits  |
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| From bread to ice creams, our food is homemade on the premises by Robin and the kitchen team. If you have a food allergy, please inform us before you order so a manager can advise accordingly. We cannot scientifically guarantee any of our food or drink is gluten free as we use gluten containing ingredients in our kitchen and bar. We can however talk you through dishes that can be made without gluten containing ingredients. Please note we cannot guarantee any menu item is free from any allergen due to the fact all allergens can be used within our restaurant and kitchen. |

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