

Specials

Pan seared scallops with grilled pancetta & watercress puree **£7.50**

Griddled asparagus with rocket, parmesan & lemon olive oil **£5.50**

Pan seared pigeon with horseradish & mustard salad & balsamic dressing **£6.50**

To follow

Fish pie with buttered green beans **£11.95**

Braised lamb shank with swede & parsnip puree, crushed new potatoes & red wine sauce **£12.95**

Sole fillets served on herb risotto with crispy leeks **£13.25**

Caesar salad with Cos lettuce topped with a poached egg, anchovies & parmesan shavings **£9.95** (£1.95 supplement with chicken)

Wines of the week -These wines have been specially selected to match our head chef's weekly specials.

White- Bin 14

Chateau Ducla 2008 France

A light, aromatic & fresh white Bordeaux from Sauvignon Blanc & Semillon grapes, easy drinking, with a good finish

Red- Bin 105

Chateau Ducla 2006 France

A well balanced blend of Cabernet & Merlot with smooth fruit flavours giving an elegant finish.

Btl	£17.85
175ml glass	£4.50
250ml glass	£5.95