

OUR TREAT

2 COURSES & A GLASS OF WINE
FOR £15

FIRST COURSES

Split Pea & Ham Soup

Roasted Beetroot, Goat's Cheese & Walnut Salad (v)

Brawn, Celeriac Remoulade

Smoked Haddock Fishcakes, Caper Butter Sauce & Spinach

MAIN COURSES

Confit Duck Leg, Sprouts & Mustard Sauce

Mutton Curry, Basmati Rice & Apple Chutney

Brandade & Toast

Butternut Squash & Sage Risotto (v)

DESSERTS

Crème Brulee

Homemade Ice Creams & Sorbets

Apple & Blackberry Steamed Pudding, Pouring Cream

Aged Cheddar, Quince Jelly

£15 per person for 2 courses & a 175ml glass of house
red or white wine.

3rd course will be charged at £5.50 – Available Sun to Fri

Champagne & Sparkling Wine

		125ml	750ml
1	Prosecco NV Brut Bosco di Cirmioli	5.00	22.00
2	Cava NV Brut Rosado, Spain rosé	5.50	26.00
4	Duval Leroy NV Brut	7.50	34.50

		175ml	250ml	750ml
Whites		Small	Large	Bottle
10	Chardonnay 2007, Mendoza	4.50	5.50	13.50
29	Chenin Blanc 2007 Geo Kinross	4.50	5.50	15.50
14	Muscadet sur lie, Clos Rosiers, 2006	6.00	7.00	20.00
15	Bordeaux Blanc Vigne d'Argent 2006	7.00	8.00	22.50

Rosé

45	Ramato Pinot Grigio delle Venezie 2006	5.00	6.00	17.00
48	Bonny Doon Vin Gris 2005, USA	7.00	8.00	23.00
47	Sancerre Rose 2005, France	-	-	28.90

Reds

57	Merlot 2007, Santa Rosato	4.50	5.50	13.50
51	Rioja Crianza 2004 Nazare	5.00	6.00	16.50
67	Old Vine Shiraz Fitzgerald 2005	5.25	6.25	17.50
52	Cabernet Sauvignon 2005 Finca Lucia	5.50	6.50	17.50
59	Montepulciano d'Abruzzo, 2006	5.50	6.50	18.00

Bottled Beer from £3.25

Corona	Cusquena	Nastro Azero Peroni
Dos Equis	Leffe Blonde	Harveys Tom Paine
Westons Organic Cider		Guinness Draught