



Wine & Dine Wednesdays

3 Course Meal Each & a Bottle of House Wine

Starters

Homemade Soup of the Day, Homemade Bread

Chilli Salt Fried Squid, Lime Mayonnaise

Chicken & Mushroom Pressing, Red Onion Jam, Dressed Leaves

Deep Fried Potato Skins with Rosemary Salt, Choice of Dips (V)

Mains

Seared Breasts of Locally Shot Pigeon, Creamed Potato, Black
Pudding, Jus

Homemade Fish Pie, Seasonal Vegetables

Pan Roast Breast of Chicken, Rosti Potato, Creamed Leeks

Potato & Carrot Pressing, Poached Egg, Roasted Vegetables, Chive
Cream Sauce (V)

Desserts

Please See Our Daily Dessert Menu

£50 Per Couple