



Wine & Dine Wednesdays

3 Course Meal Each & a Bottle of House Wine

Starters

Homemade Soup of The Day, Homemade Bread

Potato Skins, Seasoned With Rosemary Salt, Choice of Dips (V)

Pan Fried Mushrooms in Garlic Cream Sauce on Toasted Brioche (V)

Breaded Whitebait, Marie Rose Sauce

Mains

Steak & Ale Pie, Braised Red Cabbage

Deep Fried Scampi & Chips, Mushy Peas, Tartare Sauce

Pan Roast Breast of Chicken, Paprika & Lemon Sauce, Creamed
Potato

Moving Mountains Vegan Sausages, Puy Lentils, Onion Rings (Ve)

Desserts

Please See Our Daily Dessert Menu

£60 Per Couple

