



March Brasserie Menu

Served from 6.30pm on every Friday & Saturday in March

To start

Brie & Shallot Tart Tatin, Piccalilli (V) £7

Salmon & Crab Fishcake, Asian Slaw, Sweet Chilli £7

Cream Of Jerusalem Artichoke Soup, Croutons (V) £5

Duck Liver Parfait, Onion Marmalade, Sour Dough Toasts £7

Mains

Char Grilled Rib Eye Steak, Confit Tomatoes, Chips, Roasted Shallots £19

Beer Battered Haddock, Twice Cooked Chips, Crushed Peas £15

Whitbourne Estate Hamburger, Chips, Apple Relish, Brioche £14

Braised Lamb Curry, Aromatic Rice, Garlic Flat Bread £15

Root Vegetable & Five Bean Cassoulet, Baked Sweet Potato Wedges (VE) £13

Pud

Baked Chocolate Tart, Cherry Ice Cream £7

Apple Crumble, Vanilla Custard £6

Sticky Toffee Pudding, Caramel Sauce, Brown Sugar Ice Cream £6

Lightwood Cheeses, Biscuits, Chutney, Grapes £8

Please note that menu choices are not guaranteed and subject to availability of fresh ingredients