



£39 per person for 3 courses
including a glass of fizz

Starters

**Baked Camembert, Candied Pecans,
Honey & Rosemary**
Served with freshly baked artisan breads. (To share)

Macneil's Smoked Salmon
*Rocket, confit vine tomatoes, cucumber, horseradish
mayonnaise & oatcakes.*

Potted Duck Liver Pate
Caramelised figs & toasted sour dough.

Tempura Prawns
Asian style salad & sweet chilli mayonnaise.

Mains

225g Flat Iron Steak
*Served with confit vine tomatoes, mushroom ragout,
French fries & Diane sauce.*

Fusilli Pollo (N)*
*Strips of butterfly chicken breast with lemon oil, fresh
fusilli pasta, Seggiano green pesto, olives, sundried
tomatoes and julienne vegetables finished with
Parmesan shavings.*

Seafood Chowder
*Shetland mussels, smoked haddock, Isle of Man hand
dived scallops & tiger prawns served in a leek, potato
& corn broth.*

Twice Baked Cheese Souffle (V)*
Rocket & Parmesan salad, roasted beetroot & carrots.

Desserts

**Caramelised Lime & Passion Fruit
Pannacotta**
Served with shortbread crumb.

Tiramisu
Mascarpone, dark chocolate and Amaretto liqueur.

**Triple Chocolate
& Praline Tart**
Served with Lemon thyme crème fraiche.

Cheeseboard
*Snowdonia Black Bomber, Colston Bassett blue stilton,
Somerset brie and Red Fox. Served with sweet apple,
chutney, grapes, celery and a selection of crackers.*

**Within our kitchens we use nuts, fish, egg, shellfish, milk and gluten products and it is impossible to fully guarantee separation of these items in storage, preparation or cooking, although every effort is made to minimise the risk. Any bread or breaded product may contain nuts, sesame seeds or poppy seeds as a result of cross contamination during the baking process.*

**(GF) = Gluten Free*

**(N) = Nuts*

**(V) = Vegetarian*

Gluten free bread available.

