



## 3-2-1 Menu

### Three Course Dinner & a Bottle of House Wine

#### Starters

Chef's Freshly Prepared Soup (v)  
Made daily from the finest market ingredients

Chicken Liver Parfait  
With red onion jam & toasted brioche

Warm Crab & Leek Tart  
With a semi dried tomato & rocket salad

#### Main Courses

Chicken Breast  
Rumble de thump potatoes, puy lentil & pancetta cassoulet

Fillet of Atlantic Cod  
White bean, courgette, mussels, tomato & chorizo cassoulet

Courgette, Pine Nut & Goat's Cheese Puff Pastry Tart (v)  
With rocket & parmesan salad

200g Rib-eye Steak (£ 3.95 supplement)  
French fries, green beans & grilled tomato

#### Desserts

Apple & Cinnamon Cheesecake  
With Drambuie caramelised apple compote

Warm Sticky Toffee Pudding  
Butterscotch sauce and ice ream

Crème Brulee  
With shortbread biscuits

**£ 32.10 per couple**  
**(Discretionary Service charge of 10% added to tables of 8 and over)**