

JANUARY SPECIALS



STARTERS

- **HOMEMADE MUSHROOM AND BACON SOUP** FINISHED WITH CRISPY BACON LARDONS SERVED WITH A WARM ROLL AND BUTTER - GFO - £7.50
- **SEARED BEEF CARPACCIO** WITH PARMESAN WHIP, CAPER AND PARSLEY DRESSING TOASTED PINE NUTS, WILD ROCKET, CHARRED SOURDOUGH - GFO - £12.50
- **BAKED CAMEMBERT** WITH APPLE AND SULTANA SALAD, CANDIED WALNUTS HONEY AND BALSAMIC DRESSING - GF / V £10.50
- **ROASTED CURRIED CAULIFLOWER** WITH FRAGRANT SPICES, COCONUT RICE AND MANGO SAUCE - V / VE / GF - £10.50

MAINS

- **PIE OF THE WEEK** - HANDMADE SHORTCRUST SLOW-COOKED CHICKEN, PULLED HAM AND LEEK PASTRY PIE WITH SEASONAL VEGETABLES, CREAMY MASHED POTATOES OR TRIPLE-COOKED CHIPS AND RICH GRAVY - £19.00
- **HONEY-GLAZED DUCK BREAST** - SAVOY CABBAGE SAUERKRAUT WITH COCOTTE POTATOES AND SPICED PLUM SAUCE - GF - £24.00
- **SCOTTISH SALMON FILLET (GF)** - KING PRAWN RISOTTO WITH CHARRED PAK CHOI AND THAI GREEN CURRY SAUCE - GF - £21.00
- **HARISSA-SPICED BAKED AUBERGINE** WITH RED LENTIL DAHL, WILTED SPINACH AND COCONUT SAUCE - V / VE / GF - £18.00

DESSERTS

- **LEMON MERINGUE ROULADE** - LIGHT LEMON SPONGE WITH SOFT MERINGUE, FRESH BERRIES AND HONEYCOMB ICE CREAM - £8.50