



Grand National set menu

£40 per person

Starters

Soup of the Day with Warm Baked Nevette (v)

Hot Smoked Salmon Fishcakes with Sweet Chilli Mayonnaise

Rosemary & Garlic Roasted Camembert with Cranberry Relish & Toasted Croutes (v)

Johnson & Swarsbrick Crispy Duck Leg with Lightly Pickled Carrot, Celery, Leek and
Cucumber & Hoisin Dipping Sauce

Slow Braised and Pressed Ham Hock Terrine with Piccalilli, Wild Rocket & Croutes

Mains

6oz Fillet steak with Smoked Buttered Mash, Wilted Spinach,
Sautéed Wild Mushrooms & Red Wine Jus

Slow Braised Jerk Chicken – Legs & Thighs – Coconut Rice, Chilli & Spring Onion

Chicken Caesar - Roast Chicken Breast with Babygem Lettuce, Croutons, Anchovies,
Parmesan Cheese & Soft Poached Egg with Caesar Dressing

Pan Seared Seabass Fillet with Crayfish, Black Pepper & Lemon Risotto

Mediterranean Vegetable Gnocchi with Spiced Tomato & Basil Sauce & Parmesan (v)

Dessert

Warm Triple Chocolate Brownie with Honeycomb Ice Cream

Sticky Toffee Pudding with Banana Ice Cream

Cheesecake of the Day

Malteaser Parfait with Crushed Malteasers & Chocolate Sauce

Selection of fresh fruit sorbets