



entrees

soup of the day – made fresh and changes daily

chicken liver pate with beetroot relish and toasted crostini

risotto of sweetcorn, courgette, spinach and fresh basil, topped with shaved parmesan

prawn, honeydew, rockmelon & lime salad with roasted peanuts and coriander

beef meatballs, hand crafted, on a madras sauce, poppadom and raita

mains

silver fern farms lamb rump, oven baked, with a minted hummus crust on
winter vegetable cous cous, cucumber raita

fish of the day - oven baked fish of the day, served on soba noodles,
sesame and cucumber salad

chicken thigh, soy and ginger marinated, poached in a miso broth,
served on sticky rice and asian greens

pumpkin, sweetcorn and chilli crepe topped with smoked cheddar,
mediterranean cous cous salad

dessert

rhubarb crème brulee

chocolate brownie with vanilla ice cream
and chocolate sauce

baked lemon curd cheesecake

hot sticky date and banana pudding with toffee sauce

one bill per table