



## DU JOUR MENU

*Ideal for lunch & early evening dinner*

*Note this menu may not be available during bank holidays & special event such as Festive Season, Valentine's Day & Easter. Please check with restaurant.*

2 course £25.00 | 3 course £30.00 per person

### STARTERS

Chef's special soup of the day  
(v)

Fish cake with lime Mayonnaise and salad

Goat cheese and red onion tart salad (v)

Caprese Salad  
(Mozzarella, cherry tomato, basil balsamic)

### MAINS

Roasted chicken breast  
*Served with fricassee of white bean, green peas broad bean and mashed potato*

Roasted sea bream fillet  
*With fennel, citrus fruits & horseradish sauce*

Slow roasted Pork Belly  
*With dauphinoise potato, Apple compote and five spice jus*

Oriental stir fry vegetable served rice

### SIDES

All side orders, £3.75 each

Baby spinach, Seasonal vegetables, New potatoes, Mixed salad, Mashed potatoes, Steak chips, French fries

### DESSERTS

Cheese cake

Apple tart tatin

Chocolate fondant

Fresh fruit salad

Selection of teas and coffees available from £4.50 per serving

### SUGGESTED WINES

#### RED

Woolloomooloo Shiraz, NSW, Australia  
£24.00 per bottle  
£7.00 per glass

#### WHITE

Woolloomooloo Chardonnay, NSW Australia  
£24.00 per bottle  
£7.00 per glass

#### SPARKLING

Make it a celebration with a glass of Claude Renoux Champagne, £10.50

Full beverage menu available.