

## Evening Bistro Winter 2024

**£37.50 for 3 courses/ £30 for 2 courses**

### **starters**

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**pea & home cooked ham soup**, chives, cream, bread & butter

**truffled wild mushroom pappardelle** with mascarpone, parmesan and thyme

**smoked haddock arancini**, roast cauliflower, bury black pudding & mustard cream

**spicy chicken paella** with prawns, chorizo and roasted capsicum

**oak smoked salmon**, rye toast, beetroot relish, apple salad

### **main dishes**

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**roast chicken breast**, fondant potato, creamy savoy cabbage, pancetta crisps

**braised lamb shank**, celeriac and parsnip mash and roasted winter vegetables

**angus beef bourguignon** mushrooms, confit onions, crisp lardons & creamed potatoes

**goats cheese & tomato croute**; aubergine, potato & rocket salad, pickled walnut vinaigrette

**pan seared sea bass**, saffron dauphinoise potatoes, wilted spinach and asparagus

**sirloin steak 100z & chips**, roast mushroom, tomatoes, rocket salad, peppercorn sauce

extra £4.00

### **desserts**

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**baked vanilla rice pudding, poached pear & sultanas**

**double chocolate brownie, fresh raspberries & cream**

**cherry & almond bakewell tart, morrello cherry compote & ice cream**

**orange polenta cake, pistachio, pomegranate & vanilla mascarpone**

**sticky toffee pudding & treacle sauce, clotted cream**

**suburb cheese plate, british & french cheeses, crackers, apple & chutney**

- 1) please inform us of allergies so we may help your choice or provide an alternative
- 2) prices include VAT at 20%

