



Dinner

2 Courses
£29.50

STARTERS

HOMEMADE LEEK AND POTATO SOUP (GF)

(Finished with freshly chopped parsley)

BRICKWALL PRAWN COCKTAIL (GF)

(Royal Greenland prawns served with crisp iceberg lettuce and topped with a Marie Rose sauce)

CAPRESE SALAD (GF) (v)

(Freshly sliced tomato and mozzarella, finished with a fresh basil vinaigrette)

BREADED MINI FRIED BRIE WEDGES (v)

(Served with cranberry sauce)

ARDENNES PATE (Can be GF)

(Served with hot toast and an onion chutney)

DEEP FRIED BUTTERFLY KING PRAWNS

(Served with a sweet chilli sauce)

CHILLED MELON (v) (GF)

(Served with Parma ham)

Followed By

Refreshing Locally Sourced Sorbet

(V) - Vegetarian Option, (GF) - Gluten Free Option

PLEASE NOTE – Gratuities have not been added and can be left at your discretion



Dinner

**3 Courses
£35.50**

MAINS

FILLET OF SEA BASS

(Served with a café de Paris)

ROASTED LEG OF LAMB (Can also be GF)

(Roasted leg of lamb served with all the trimmings, and finished with gravy and mint sauce)

SLOW COOKED DUCKLING (GF)

(Served with an orange and grand Marnier sauce)

HOMEMADE STEAK AND KIDNEY PIE

(Topped with puff pastry)

BAKED FILLET OF CHICKEN

(Served with a creamy parsley sauce)

SPINACH AND RICOTTA CANNELLONI (V)

(Filled pasta with rich tomato sauce and finished with Béchamel sauce and cheese)

FILLET OF COD (GF)

(Served with a caper butter)

All served with fresh seasonal vegetables

A SELECTION OF SWEETS FROM THE MENU/CHOICE OF COFFEE FROM THE MENU

(V) - Vegetarian Option, (GF) - Gluten Free Option

PLEASE NOTE – Gratuities have not been added and can be left at your discretion