



## Dinner Menu

Wednesday 15 September to Thursday 16 September

### To start

Butternut squash soup, whipped cream, brown butter & sage (V)

Potted rabbit rilette, pickles, toasted sourdough

Scorched mackerel, Isle of White tomatoes

### Main Course

Pan-fried lambs' liver, tray baked onions, olive oil & balsamic vinegar

Steamed locally smoked haddock, champ potatoes, wholegrain mustard & softy poached egg

Char-grilled broccoli, green Romesco sauce, herb polenta & Sauce Vierge (V)

### Desserts

Steamed sticky toffee pudding, salted caramel sauce

Raspberry & almond tart, crème fraiche

A selection of British cheeses, celery, grapes & chutney

**2 Courses £12.50**

**3 Courses £15.50**

If you have any intolerances or allergies, please speak to a member of our team and they will be happy to advise

