

Bistro Night

Wednesday 14th January

2 courses £26.95

3 courses £32.95

Smoked Mackerel Paté
dill pickled cucumber, toasted sourdough (GFO)

Maple roasted sweet potato soup
toasted pumpkin seeds, chive oil, sourdough & Netherend butter
(GFO) (VO)

pea and asparagus arancini
Smoked paprika mayonnaise & dressed rocket (V) (VGO)

Roast loin of Cod
garlic & herb crushed potatoes, buttered tender stem & a lemon &
garlic cream sauce.

Roasted red peppers
stuffed with spiced vegetable rice (V) (VGO)

Chicken leek & tarragon pie
topped with a puff pastry lid. Served with petit pois & a choice of
mashed potatoes or hand cut chips

Sticky toffee pudding
with clotted cream ice cream & Butterscotch sauce (V)

Selection of cheeses.
Grapes, chef's chutney, celery, artisan crackers

Bramley apple and cinnamon crumble
vanilla bean custard

