

OCTOBER MENU

THREE COURSE MENU 39.95
Includes-starter, main, dessert and filter coffee

STARTERS

CHICKPEA, CHILLI AND CORIANDER SOUP (V)

This has decidedly Mexican overtones. It isn't too hot and spicy, but the presence of the chilli does give it a nice kick, and the flavour and texture of chickpeas is perfect for soup.

SMOKED HADDOCK SOUFFLÉ WITH FOAMING HOLLANDAISE

This is locally smoked haddock, puréed with cream, and baked as a soufflé, encased in smoked salmon and served with a generous amount of buttery hollandaise.

WARM PUY LENTIL SALAD WITH WALNUTS AND GOATS' CHEESE (V)

The dark, shiny, small Puy lentils are in a different class and if you've never had them in a salad, it's always a surprise to discover just how good they are. Here with a well flavoured dressing, soft mild goats' cheese and walnuts for a bit of crunch.

COARSE COUNTRY PÂTÉ WITH PICKLED CORNICHONS AND CHAR-GRILLED SOUR DOUGH

As described, a coarse-cut mixture of pork, veal and liver, flavoured with thyme and crushed juniper berries then marinated in white wine and brandy. Very gutsy flavours, so perfect with char-grilled bread.

MAINS

PAN-FRIED SKATE WITH CHUNKY CORIANDER AND LIME TARTARE SAUCE

The skate wing is dusted in seasoned flour and pan-fried till golden, and this tartare sauce is made with our homemade garlic mayonnaise, chopped coriander leaves and fresh lime juice. Served with pink fir apple potatoes with chives and wilted greens with leeks.

CHAR-GRILLED SIRLOIN STEAK WITH OUR OWN HAND CUT CHUNKY CHIPS AND BEURRE MAÎTRE D'HÔTEL

We serve this well-charred on the outside and how you like it within. This classic French butter is made with parsley, garlic and lemon. Served with a mixed leaf salad.

Menu supplement – £5.00

DINGLEY DELL PORK CHOP WITH WILD MUSHROOMS AND CRÈME FRAÎCHE SAUCE

Have to say it. This is one of my own all-time favourites since I first made it in the 60s. Free range pork, topped with wild porcini and dark gilled mushrooms, flavoured with thyme and lemon and then oven baked with thick cream. Served with pink fir apple potatoes with chives and wilted greens with leeks.

VEGETARIAN MOUSSAKA WITH FETA CHEESE TOPPING (V)

This is a mixture of lentils, onions and peppers, flavoured with a hint of cinnamon and layered with aubergines and then a creamy feta cheese topping. Served with pilau rice with pine nuts and currants and a Greek island salad.

DESSERTS

PEAR BAKED IN MARSALA WINE WITH VANILLA MASCARPONE CREAM

Pears slowly baked in dry Marsala wine with vanilla and cinnamon, served chilled with a vanilla mascarpone cream.

STEM GINGER ICE CREAM WITH GINGER SYRUP AND BRANDY SNAP BASKET

Warm-tasting chunks of spicy stem ginger with the contrast of cold ice cream, then ginger syrup and very crunchy brandy snaps.

BAKED APPLE AND ALMOND PUDDING WITH CHILLED JERSEY CREAM

This is a proper English pudding. light and spongy, made with ground almonds and a combination of Cox's and Bramley apples. Served hot with well-chilled untreated Jersey cream.

APPLEBY'S CHESHIRE FROM NEAL'S YARD DAIRY

With a balance of rich, mineral flavours, juicy acidity and a sumptuous, yet crumbly texture, this is the last raw milk, clothbound Cheshire cheese produced in England today. This exceptional Cheshire is made by Garry Grey at Hawkstone Abbey Farm, near Whitchurch in Shropshire using traditional rennet. Served with pear chutney, celery, oat biscuits and homemade walnut and raisin bread.

FRESH FILTER COFFEE AND SOMETHING SWEET

FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST PLEASE
ASK A MEMBER OF STAFF BEFORE ORDERING

All dishes are subject to change

HEAD CHEF - NIGEL RAMSBOTTOM | RESTAURANT MANAGER -
CAROL ROBSON