



# PROOST

2 courses £20 | 3 courses £24

## Mains

### Starters

SOUP OF THE DAY

FISH GOUJONS

Passion fruit chilli sauce

VENISON, JUNIPER & GIN PATE

Toast | Red onion chutney

BRUSCHETTA

Wild mushroom | Pedro Ximenez vinegar  
reduction | Truffle oil \*

SMOKED TOFU GOUJONS

Chipotle mayo | Rocket \*

ROAST STRIPLOIN OF BEEF

BRAISED LAMB NECK FILLET

ROAST CHICKEN BREAST

MUSHROOM WELLINGTON \*

Roast potatoes | Mash | Roast carrots & parsnips  
Braised red cabbage | Yorkshire pudding | Gravy

HERB CRUSTED COD

Parmentier potatoes | Samphire  
Vermouth cream sauce

ROASTED ROOT VEGETABLES

Vegan feta | Harissa & mint dressing \*

CHICKEN BALLOTINE

Parmentier potatoes | French beans & silverskins  
Sage & onion puree | Madeira wine jus

### Desserts

APPLE CRUMBLE

Salted caramel ice cream or custard

BAILEYS AFFOGATO

Vanilla ice cream | Espresso | Baileys

STICKY TOFFEE PUDDING

Vanilla ice cream or custard

RUM & RAISIN CAKE

Vanilla ice cream \*

SORBET

Gin & tonic | Sicilian lemon | Blackcurrant \*

Please tell your server if you have any allergies or special dietary requirements

\* Vegan/vegan adaptation available