



Live Music Night Menu

£49.99 per person

Starter

Tomato and Basil soup 'VE' 'V' 'GF'

Prawn cocktail, Cos lettuce, Marie Rose dressing 'GFA'

Home cured Scottish salmon gravadlax, homemade brown bread,
beetroot lemon mayonnaise 'DF'

Chicken liver parfait, red onion marmalade, brown bread

Duck spring roll, pickled vegetables, hoisin sauce

French onion soup, caramelized onions, beef consommé, gruyère croûte

Grilled goat's cheese crostini, pomegranate, honey 'V' 'GFA'

Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'

Fillet of seabass rosemary and sea salt, sautéed potatoes, samphire 'GF' 'DF'

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach,
green beans with smoked garlic cream sauce 'GF'

Homemade beef burger, brioche bun, little gem lettuce, mayonnaise, tomato,
dill pickles, Cheddar cheese, bacon rasher, tomato relish, French fries

East Anglian free range 10oz Ribeye steak 'GF' 'DFA' (*£12.00 supplement*)

East Anglian free range 10oz Sirloin steak 'GF' 'DFA' (*£12.00 supplement*)

Pork tenderloin, braised carrots, black pudding bon bons, burnt apple puree, sage mash, red wine jus

Penne Arrabbiata, spiced Italian tomato sauce, basil 'V' 'VE'

North Indian Jalfrezi curry (mild), sweet potato, aubergine, courgette, spinach, carrot, kale, garlic naan 'VE'
(*Add grilled chicken breast optional*)

Dessert

A selection of ice creams and sorbet, chocolate thins 'GF' 'VE' 'V'

Lemon and lime cheesecake, mixed berry compote

Double chocolate brownie, chocolate sauce, vanilla ice cream 'VE' 'GF' 'V'

Apple crumble tart, custard 'V'

A selection of cheeses, Tiptree organic quince jelly, celery,
homemade bread, and assorted crackers 'V'

We require pre-orders for groups of 10 or more

'V' Vegetarian, 'GF' Gluten Free, 'GFA' Gluten Free Available, 'Ve' Vegan, 'VeA' Vegan Available

We cannot guarantee any of our food will contain no nut or any other allergic irritant.

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