



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, bread,
beetroot lemon mayonnaise 'DF'
Chicken liver parfait, red onion marmalade, toasted bread
Duck spring roll, pickled vegetables, hoisin sauce
Grilled goat's cheese crostini, pomegranate, honey 'V' 'GFA'

Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'
Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach,
green beans with smoked garlic cream sauce 'GF'
Fillet of seabass rosemary and sea salt, sautéed potatoes, samphire 'GF' 'DF'
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' (£10.00 supplement)
East Anglian free range 10oz Sirloin steak 'GF' 'DFA' (£10.00 supplement)
Our steaks are served with grilled mushroom, vine tomatoes, fries, salad
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'
Vegetable Wellington, tomato coulis, sauteed potatoes, french beans 'VE'

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'
Sticky toffee pudding, toffee sauce, vanilla ice cream 'V'
A selection of cheeses, Tiptree organic quince jelly, celery and assorted crackers 'V' (£4.00 Supplement)

Pre orders are required for parties of 10 guests 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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