

## DINNER MENU

2 COURSES £30.00 | 3 COURSES £37.50

### STARTERS

**Corned Beef Hash Brown**  
topped with a poached egg  
& pea velouté

**Duo of Melon**  
with a gin & tonic sorbet

**Potted Game**  
with a plum & chilli jam  
and crispy toasts

**Gin Cured Salmon**  
horseradish crème fraiche, pickled  
cucumber & beetroot

**Filo Pastry Filled with  
Goat's Cheese Mousse**  
bean & blush tomato salad

**Crispy Pork Belly with Black Pudding**  
on a celeriac remoulade  
and served with an apple puree

**Soup of the Day**  
with freshly baked breads from our bakery

**Prawn Salad**  
juicy prawns with a punchy mango and  
cucumber yoghurt and crisp mini poppadoms

### MAIN COURSES

all served with potatoes & vegetables

**Gibbon Bridge Fish & Chips**  
mushy peas & homemade tartare sauce

**Baked Flat Mushroom**  
filled with chickpea, butternut squash,  
sage & goat's cheese

**Sous Vide Chicken Breast**  
served on a bed of buttered leeks and  
served with a thyme jus

**Sirloin Steak (£5.00 supplement)**  
grilled tomatoes, mushrooms & homemade chips  
**peppercorn or mushroom & brandy sauce £2.50**

**Fillet of Cod**  
on spiced aubergine puree, basil oil & chorizo crisps

**Pheasant Breast**  
wrapped in bacon with a confit thigh  
and beetroot & blackberries

**Slow Cooked Shin of Beef**  
braised in Guinness and served with  
grain mustard & herb mash

**Pan Fried Salmon**  
on tagliatelle with a prawn, white wine  
& tarragon sauce

**Crispy Duck Leg**  
served traditionally with apple sauce  
and sage & onion stuffing

### SELECTION OF HOMEMADE DESSERTS

BEFORE PLACING YOUR ORDER PLEASE INFORM US IF YOU HAVE A FOOD ALLERGY