

## To Start

Seasonal Soup of the Day  
served with Fresh Bread

Classic Prawn Cocktail with Baby Gem Lettuce,  
Cherry Tomatoes, Bloody Mary Gel and Marie Rose Sauce

Wild Sautéed Mushrooms on Toast in a Cream Sauce  
with Grated Truffle and Gran Moravia

Crispy Asian Spiced Chicken in a Sweet Chilli Dressing with  
Toasted Cashews, Beansprouts, Coriander and Ginger

Heritage Tomato Bruschetta with Toasted Garlic Bread and Red Onions

## To Follow

Chargrilled Market Grill Hamburger in a Seeded Bun with Ketchup and Mayonnaise  
served with Seasoned Chips

Grilled Halloumi and Mediterranean Vegetable Skewers  
served with Fragrant Rice, Pita Bread and a Pesto Dip

Blue Boar Spinach and Herb Fishcake in a Brioche Crumb with a Paprika Butter Emulsion,  
Baby Cress and Seasoned Chips

Maple Glazed Pork Cutlet with Bubble and Squeak, Savoy Cabbage  
and a Rich Cider Jus

Chicken Milanese with Panko Crumbed Chicken Breast  
served with a Sundried Tomato and Chilli Pasta topped with Black Pepper Ricotta

## To Finish

Please ask your server for a copy of our dessert menu of the day

*A discretionary 10% service charge will be applied to parties of 8 or more  
We will only issue one bill per party.*