



### Table d'hôte Evening Menu

Soup of the day, warm bread roll and butter.

Creamed garlic mushrooms on toast with basil dressing

Classic prawn cocktail with Marie rose sauce

Grilled Bury black pudding with apple and blue cheese salad



Gloucester old spot bacon chop with Savoy cabbage and creamy mash

Rib eye steak with traditional grill garnish

Pan fried chicken supreme with cracked black pepper sauce

Whole grilled lemon sole with baby capers, lemon and chives



Iced raspberry parfait with red berry compote

Double chocolate fudge cake with vanilla ice cream

Lemon meringue pie with raspberry puree

Black cherry and apple crumble with fresh custard

2 courses £16.95

3 courses £21.95