

LUNCH AND EVENING TABLE D'HÔTE MENU

(NOT AVAILABLE SATURDAY NIGHT)

Starters £5.00

Mussel's Marinieres cooked in white wine, shallots and parsley (GF)

Sweet potato and lentil soup (V) (GF)

Chicken liver and pineau pâté served with melba toast

Caramelised red onion and goat's cheese tart topped with salad (v)

Main Courses £13.00

Derbyshire rib eye steak (80z) served with green peppercorn sauce and pomme frites +£5.00 (GF)

Pan fried sea bass with ratatouille and basil (GF)

Beef casserole cooked in beer with roots vegetables and mushrooms

Roast salmon fillet with peas, potatoes and bacon (GF)

(All main courses are served with selection of vegetables)

Sweets £5.00

Warm apple tart tatin served with vanilla ice cream

Lemon meringue cheesecake

Dark chocolate and salted caramel crème brûlée (GF)

Poached plums in spiced red wine with cinnamon ice cream (GF)

Coffee and chocolate £2.50