

## *Chef's Show Case Menu*

*This menu will be available Friday & Saturday evenings 6pm to 9pm & will run alongside The Classic menu and daily Chef Specials. This menu will change weekly to maximise freshness and seasonal produce and can be viewed on line from Thursday.*

### *To Start*

#### *Partridge*

*with beetroot, heritage tomato & shallots £5.50*

#### *Pan Seared Scallops*

*with cauliflower, apple & dill £7.50*

#### *Pressed Chicken Terrine*

*with sweet corn, wild mushrooms & pea £5.75*

### *To follow*

#### *Beef Wellington*

*with garlic mash, heritage tomato carrots, kale & a red wine jus £19.95*

#### *Pork Fillet*

*with fondant potatoes, fennel, leeks & a cider jus £15.95*

#### *Lamb Rump*

*with fondant potatoes, baby roots, honey glazed carrots & runner beans £16.75*

### *See Specials board for Fresh Catch of the day Specials*

*(All our fish come straight from the boat to us daily)*

*Please note fish may contain bones*

*A 10% service charge will be added to tables of 6 & over*