

Lunch and Early Bird Menu- 2 Courses £16.95 / 3 Courses £19.95

SOUP DU JOUR

Creamy Butternut Squash & Sweet Potato Velouté with Truffle Oil, a dash of Cream and Freshly Homemade Garlic Croutons (V)

TERRINE

Homemade Guinea Fowl Terrine with Brandy and Pistachio, Grapevine Pickled and Crostini Bread (2.6 miles)

CRAB FRITTERS

Cornish Crab Fritters, Sweet Chilli Mayonnaise and Sushi Vinegar Salad

SOUFFLÉ

Twice Baked Gruyère Cheese Soufflé, Chargrilled Apple and Red Pepper Sauce (V)

~~~~~o MAINS o~~~~~

SIRLOIN STEAK

Hampshire 8oz Sirloin Steak, Cajun Hand Cut Triple Fried Wedges, Oven Roasted Tomato, Mushroom and Garlic Mayo (£4 Supplement) (2.6 miles Local Suppliers)

BEEF BOURGUIGNON

Slow Cooked Dice of Beef cooked in a Burgundy Wine, Mushroom, Seasonal Vegetables and served with Pomme Purée, Red Cabbage (2.6 miles)

SEA BASS

Pan Fried Fillet of Sea Bass, Buttered Samphire, Oven Roast Tomato, Jersey Royals, a Caper Beurre Blanc Sauce (£4 Supplement)

PORK

Slow Cooked Pork Belly with Chinese Five Spiced, Dauphinoise Potatoes, Braised Pointed Cabbage & Petite Peas, Crackling and Saffron Apple Puree (£4 Supplement) (2.6 miles)

MILANESE DI POLLO

Crispy Panko Chicken Breast served with Linguine Pasta cooked in a Tomato sauce and Dressed Leaves Salad (2.6 miles)

CRISPY COD

Freshly Beer Battered Crispy Cod and Chips with Homemade Tartar Sauce, a Mixed Garden Dressed Leaves

NUT ROAST WELLINGTON

Home Cooked Crisp Pastry Parcel with Butternut & Sweet Potato, Chesnutt, Roast Pine nuts, Creamy Carrot & Parsnip Sauce and Dressed Leaves Salad (£4 Supplement) (V)

~~~~~o HOMEMADE DESSERTS o~~~~~

APPLE CRUMBLE

Home Baked Traditional Apple, Cinnamon and Amaretto Crumble with Warm Custard

CRÈME BRULÉE

Flavour of White Chocolate Crème Bruleé, Cinnamon Crumble, Short Bread

STICKY TOFFEE PUDDING

Warm Sticky Toffee Pudding with Pitted Dates, Butterscotch Sauce and Jude's Ice Cream

ICE CREAM & SORBET

Selection of Jude's Ice Creams and Sorbets