

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

(Early Bird- Tue, Wed, Thu seated by between 6-7pm or Fri & Sat seated by between 6-6.30pm)

MACKEREL

Mackerel Rilette, Crostini Toast and Dressed Mixed Leaves

TERRINE

Guineafowl Terrine with Brandy & Pistachio, Grapevine Pickle, Mixed Leaves and Crostini

CRAYFISH RISOTTO

Crayfish Risotto, Crab Bisque, Caramelised Orange, Spring Onion and Hint of Chilli

SOUFFLÉ

Twice Baked Gruyère Cheese Soufflé, Glazed & Grilled Apple Lyonnaise, Red Pepper Sauce (V)

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

SIRLOIN STEAK

Hampshire 8oz Sirloin Steak, Cajun Hand Cut Wedges, Grilled Garlic Mushroom, Onion Fritter, Roast Tomato
(Choice of Garlic Mayo, Hollandaise Sauce or Red Wine Jus) (£4 Supplement)

CHICKEN

Corn-fed Chicken Supreme Cooked in a Lemongrass, Ginger, Onion, Tomato Sauce and Served with Basmati
Pilau Rice, Onion Fritter

BEEF

Slow Cooked Blade of Beef, Horseradish Pomme Puree, Braised Red Cabbage, Seasonal Greens and
Grapevine Port Jus

CRISPY COD

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

NUT ROAST WELLINGTON

Home Cooked Nut Roast Wellington, Butternut & Sweet Potato, Chestnut, Roast Pine nuts, Creamy Carrot &
Parsnip Sauce and Seasonal Vegetables (V)

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

APPLE CRUMBLE

Home Baked Traditional Apple & Rhubarb Crumble with Cinnamon & Amaretto, Warm Custard

CRÈME BRULÉE

Flavour of Malibu & Cinnamon Crème Bruleé, 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