



SUMMER SIZZLERS MENU

£12.95 for two courses
£14.95 for three courses

1 May – 30 September 2017

Lunch 12.00 – 14.00

Early Bird Dinner 18.00 – 19.00

Available 7 days a week (excluding Sunday lunch)

Now served in the brasserie and on the deck.

STARTERS

Salad of pickled beet, goat cheese, hazelnut and blueberries
on a bed of summer greens

Greenland prawn cocktail
with marie rose and Avruga

Cream of mushroom soup
with white truffle oil

MAINS

Mint and garlic marinated lamb chops
with champ mash and mint demi glaze

Thai-style creamy moules
served with French fries

6oz chargrilled Ribeye steak
with grilled tomato and chips
Add a sauce of your choice for £1.95

Warm asparagus salad topped with poached egg
served on rocket leaves

DESSERTS

Individual Eton mess
with summer berry compote

Trio of Le Hechet Farm ice cream selection

Meadow Court Farm cheese platter
with crackers, celery, grapes and apricots



Pine for the
taste of summer
no longer!