

Menu

2 Course £18.95

3 Course £24.95

Homemade Soup of the Day (V)

Homemade Bread

Potted Chicken Liver Pate

Red Onion Marmalade, Toasted Ciabatta Fingers

Herb Breaded Deep Fried Brie (V)

Sticky Fig Chutney

Prawn & Smoked Salmon Salad

Avocado Emulsion

Baked Garlic & Herb Chicken Breast

Xavier Potatoes

The Miskin Burger

Topped with Cheese, Bacon, Tomato Relish and Rocket Salad served with Triple Cooked Chips

Beer Battered Cod and Chips

Game Chips, Mushy Peas, Tartar Sauce

Seared Peppered Tuna Steak

Pizziola Sauce, Sapphire and Lemon

Vegetable, Chickpea & Spinach Curry (V)

Coriander, Peas & Rice

Griddled Fillet Medallions

Black Pudding and a Wild Mushroom and Brandy Sauce

Pan Roasted Lamb Rump

Minted Crushed Potatos and a Red Wine & Red Currant Jus

Panache of Chefs Choice Potatoes, Seasonal Vegetables or Salad £2.50

Chefs Tiramisu

Raspberry Meringue

Fresh Berries & Cream

Chocolate Brioche Bread & Butter Pudding

Vanilla Pod Ice-Cream

Salted Caramel Chocolate Delice

Raspberry Sorbet

Selection of Ice Creams & Sorbet (V)

Coffee and Homemade Petit Fours from £3.95