

To Start

Chef's Homemade Soup of the Day

Served with our own homemade brown bread

(4,9) (1 (wheat, oats) 4,9,14)

Pil Pil King Prawns

Succulent plump prawns, sautéed in homemade pil pil sauce with lemon & scallions, served with garlic scented crusty ciabatta for tearing & dipping

(1 (wheat) 4,5,13)

Ashe Superfood Salad

Quinoa, blueberries, pomegranate, butternut squash, goji berries, toasted pumpkin seeds, kumquat dressing

(14)

Bluebell Falls Goat's Cheese

Crispy panko breaded 'Bluebell Falls' goat's cheese, roasted walnuts, beetroot, mixed leaves from Blackhill Farm, beetroot aioli, mixed seeds & a balsamic reduction

(1 (Wheat) 3 (Walnuts) 4,11,14)

Main Course

Slow Roasted Supreme of Chicken

Cream cheese & basil stuffing, tenderstem broccoli, baby carrots, creamy mashed potatoes

(4,9,14)

Baked Salmon En Croute

Prawn wonton, tenderstem broccoli & creamed potato, served with lemon butter sauce

(1 (Wheat) 4,5,8,14)

Sri Lanken Chicken Curry

Delicious home made medium coconut cream curry.

Accompanied with basmati rice, naan bread, mango chutney & a poppadom

(1 , Wheat) Vegan/Vegetarian Alternative Available

Butternut Squash Risotto

Creamy, slow cooked arborio rice, garden peas, seasonal greens, hazelnuts, Parmesan shavings

(3 (Hazelnuts) 4, 9, 14)

Dessert

Chocolate Cake (Vegan)

Tropical sorbet, orange segments, kumquat reduction

(3 (Almonds) 13)

Lemon Curd Roulade

Citrus passionfruit, mango, raspberry gel, chocolate shavings

(4,7,13)

Banoffee Pie Cup

Fresh banana, galliano, whipped cream, caramel nougat, chocolate sauce

(1 (Wheat) 4,14)

Allergen guide

1.Gluten 2.Peanuts 3.Nuts 4.Milk 5.Crustaceans 6.Mollusc 7.Eggs 8.Fish 9.Celery 10.Lupin 11.Mustard
12.Sesame Seeds 13.Soya 14.Sulphar Dioxide