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## STARTERS

Roasted creamy celeriac soup 7.50

Duck liver Pate served with red onion marmalade & toasted bloomer bread 9.50

Mussels cooked in creamy garlic and white wine sauce 8.95

Buffalo hot chicken wings 7.95

Beef and mushroom croquettes with a blue cheese mayo dip 8.95

## MAIN COURSES

Braised locally sourced rabbit cassoulet served with creamy mash and root vegetables 18.95

Parmesan crusted cod with garlic and spinach new potatoes, tender stem broccoli and a creamy tomato sauce 19.95

Homemade beef aloo mild curry served with pilau rice 17.95

Creamy mushroom, tarragon, spinach and broccoli linguine 14.95

