

Muddy Waters

All day Tuesday, Wednesday, Thursday and Friday lunch,

2 Courses £19.95

3 Courses £24.95

On highlighted dishes only

At all other times normal prices apply

Starters

	<i>Sml/Lge</i>
Additional bread and a duo of butter	£ 3
Platter of bread with dipping oils	£ 3
Bowl of soup with bread	£ 4
Crab & prawn Tian, tomato & red onion salsa, endive & mixed cress salad and a turmeric infused oil	£ 6
Braised hock of ham and pea risotto, cinnamon jelly and a caramelised apple puree	£ 7 £13
Asparagus with crackled Parma ham, lemon & herb crusted poached egg served with a glazed hollandaise sauce	£ 7
Pan fried sea bass on a salad of marinated new potatoes, sundried tomatoes, olives, ruby chard and finished with parsley puree	£ 6 £11
V Breaded goats cheese on caramelised cherry tomatoes, mixed salad dressed with raspberry vinaigrette	£ 6 £11

Mains

Poached pave of beef finished in the oven, pommes pont neuf and garnished with rocket salad and an aioli dressing	£18
Rack of lamb wrapped in a watercress mousse with dauphinoise croustarde, assiette of beans and a red currant jus	£20
V Fennel gnocchi, confit shallots and baby vegetables in a cardamom cream sauce	£14
Supreme of cod laced with smoked salmon on crushed new potatoes, wilted spinach and a pesto sauce	£16
V Oven baked herb polenta with honey glazed butternut squash, slow roast vine cherry tomatoes and a fresh fennel & shallot salad	£13
Pan fried corn fed chicken on two toned tagliatelle with a smoked chicken & wild mushroom sauce	£16
Dauphinoise potato crustard	£ 3
Chunky chips with Muddy waters ketchup	£ 3
New potatoes tossed through minted butter	For 2 £ 3
Sautéed vegetables of the moment	For 2 £ 3
	For 4 £ 5

Head Chef: Mark Brazier

Some dishes may contain nuts

Tel: 01245 348 077

Desserts

- V Chilled strawberry soup with summer berries and clotted cream £ 6
- V Warm or cold apple & cheese pie with rosemary ice cream and an apple wafer £ 5
- V Chocolate ravioli filled with white chocolate and honeycomb, finished with a Cointreau crème anglaise £ 6
- V Assiette of miniature desserts to share for 2 £10
- V Trio of ice creams or sorbets on candied fruits £ 5
- V Selection of British cheeses, biscuits, quince jelly and grapes £ 7

Port Noval L.B.V	50ml	£ 3.25
Port Noval 10 years old	50ml	£ 4.95
Sauternes dessert wine	50ml	£ 3.60

Coffees

Filter Coffee	£1.95	Tea	£1.75
Espresso	£1.95	Double Espresso	£2.50
Cappuccino	£2.15	Café Latte	£2.15
Floater Coffee	£2.50		

Brandies / Liqueurs

Menuet X.O.	25ml	£5.25	Menuet V.S.O.P.	25ml	£2.50
Planat Prestige	25ml	£3.60	Armagnac	25ml	£3.25
Calvados	25ml	£3.25	Baileys	50ml	£3.25
Tia Maria	25ml	£3.25	Amaretto	25ml	£3.25
Crème de Menthe	25ml	£3.25	Grand Marnier	25ml	£3.25
Tequila	25ml	£3.25	Sambuca	25ml	£3.25