

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>
V Platter of bread with dipping oils	£ 3
V Bowl of mixed olives	£ 2
Freshly made soup with French stick	£ 4
V Salad of new potatoes, walnuts, celery, mange tout, endive, mixed cress with an apple mayonnaise	£ 6 £10
Pancetta, wild mushroom, lemon & thyme pancake gateaux with a goats cheese sauce	£ 6
V Summer ratatouille & pearl barley risotto, finished with lemon crème fraiche	£ 6 £11
Muddy Waters gravlax of salmon with capers, shallots, cornichons and cucumber sorbet	£ 7
Assiette of the starters from above to share for 2	£12

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 croustade, 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 croustade	£ 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 Glazed lemon tart, fruit syrup, almond chantilly cream with a ginger & lemon grass sorbet	£ 6
V Iced raspberry soufflé	£ 5
V Summer fruit trifle with a hint of chilli set in a thyme custard	£ 5
V Dark chocolate pudding with white chocolate & amaretto sauce	£ 6
V The chef's assiette of miniature desserts to share for 2	£ 10
V Muddy Waters trio of ice creams or sorbets	£ 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