

The Gimmerton Restaurant

February Three Course Set Menu

£22.50 (Children £10.00)

Starters

Homemade Duck Liver Paté

Served with a Homemade Chutney, Leaf Garnish and **Toast** £ 6.25 (G)

Chef's Choice of Homemade Soup (always two, one being Vegetarian) £ 4.95 (G)

Pork Belly and Black Pudding Bon Bons

Served with Wholegrain Mustard Mayo £ 6.95

Smoked Haddock Kedgerree

Served with a Soft Poached Egg & Fresh Coriander £ 6.75 (G)

Baked Camambert Brulee

Infused with Garlic, topped with a Herb Crust and served with Onion Bread £ 6.40 (V)

Mains

Roast Fillet of Cod

Served on Chorizo and Sun Blushed Tomato Mash with Pesto Cream £13.75 (G)

Chef's Traditional Roast of the Day - Choice of Roast Beef or Roast Turkey £10.95 (G)

Served with all the **trimmings**

Slow Roast Belly Pork

Served with Mustard Mash, Red Cabbage and a Caramelised Bramley £13.25 (G)

Apple and Coder Sauce

Pan Fried Rump of Lamb

On Braised Puy Lentils, Dauphinoise Potatoes and Redcurrant Jus £14.25 (G)

Seared Lambs Liver

Sat on Sage Polenta, Shallot Sauce and Crispy Shallot Rings £12.95

Our separate **Vegetarian Menu** offers a choice of main courses we hope will suit all tastes £12.00 (V)

Desserts

Choice of Chef's Homemade Desserts £ 5.70

Cheese Selection (£2.30p Supplement)

Coffee & Mint Chocolate choose from Filter £1.90 Latte £2.25

Espresso £1.50 or Cappuccino £ 2.25

If you prefer you can order from this menu with the main Restaurant Menu
Individual prices will Apply