

The CROSS GUNS Inn

SET MENU 2

Three Courses £35.00

STARTERS

Cauliflower Soup, Truffle Oil

Whipped Chicken Liver, Spiced Pear, Sourdough Croutes

Gin Cured Salmon, Horseradish Emulsion, Fennel, Sea Salt Croutes

Buffalo Mozzarella, Heritage Tomatoes, Garden Herbs

MAIN COURSE

Pan fried fillet of Hake, Herb crushed New Potatoes, Sautéed Spinach, Chicken Sauce

Confit Duck Leg, Pomme Anna Potato, Braised Carrots, Red Wine Jus

Pan Seared Flatiron steak, served with Roasted Vine Tomatoes, Watercress

Asparagus and Broad Bean Gnocchi, Truffle Oil, Watercress (Ve)

DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Bean Ice Cream

Pavlova Of Macerated Strawberries, Vanilla Creme Fraiche, Balsamic and Berry Coulis

Chocolate Brownie, Raspberries, Raspberry Sorbet (Ve)