



SET MENU

2 COURSES £18 – 3 COURSES £23
Monday 17th to Saturday 22nd February 2020

SAMPLE

STARTERS

- SOUP OF THE DAY breads and croutons (Vg)
 - BREADED BRIE mixed leaves and chutney
 - GODMINSTER CHEDDAR BONBONS apple purée
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MAINS

- FISH OF THE DAY fries and white wine sauce
 - PAN FRIED CHICKEN BREAST crushed new potatoes and porcini sauce
 - TOMATO AND SPINACH TAGLIATELLE pine nuts (Vg)
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DESSERT

- APPLE AND BLACKBERRY CRUMBLE raspberry sorbet
- BANOFFEE PIE caramel ice cream
- 2 SCOOPS OF ICE CREAM lavender, walnut, malted milk, caramel

Our set menu is likely to change at short notice, it is therefore not suitable for pre-orders or tables of more than 10 guests.

OVER 55 DELICIOUS WINES TO CHOSE FROM

- INCLUDING 25 BY THE GLASS -

ALWAYS KEPT TO THEIR VERY BEST THANKS TO LE VERRE DE VIN® SYSTEM

JOIN US ON SUNDAY FOR OUR DELICIOUS ROASTS

2 COURSES £24.95 – 3 COURSES £29.95

MORNING COFFEES AND CAKES

TAKE A LOOK AT OUR COUNTER

CREAM TEAS AND AFTERNOON TEAS

BOOKING IS RECOMMENDED

SEMI-PRIVATE AND PRIVATE DINING AVAILABLE

SEE OUR DEDICATED MENU AND RESERVE YOUR AREA TODAY

BAR NIBBLES

MORE CHOICE COMING SOON!

SANDWICHES

MONDAY TO SATURDAY – 12:00 TO 17:00

BECOME A FOODIE FRIEND

SPECIAL OFFERS, LOYALTY REWARDS, PRIVATE EVENTS

Please advise us of any allergies before ordering.

Our kitchen works with a large variety of allergens, cross contamination is an unavoidable risk despite our best efforts.

Should you wish to leave a gratuity, it will be passed onto the team in full.

Clayton's Kitchen at The Potters Heron, Winchester Road, Ampfield, ROMSEY, SO51 9ZF

www.potters-heron.co.uk – 02380 277 800 – reception@potters-heron.co.uk