



NIBBLES

CIABATTA BREAD BASKET & BUTTER	£3.95
MARINATED OLIVES	£3.95
BALSAMIC OIL	£1.00

STARTERS

Soup of the day served with baked ciabatta bread (v, gf soup not ciabatta, nf)	£5.95
Baked cheddar cheese souffle (v, nf)	£7.95
Apple, blue cheese, walnut salad with herb oil & pomegranate (v, gf)	£6.95
Tiger prawns cooked in lemon garlic butter served on baked ciabatta (v, nf)	£7.95
Pan seared scallops, carrot puree, tomato red onion garlic crisps salsa (gf, v, df, nf)	£12.95
Stuffed portobello mushroom with cheddar cheese and chopped tomatoes served on a bed of garnish (gf, v, nf)	£6.95
Seared beef with whole grain mustard mayonnaise, parmesan, garlic crisps & purple broccoli (gf, nf)	£8.95

Please see overleaf for vegetarian/vegan menu

Please inform your server of any dietary requirements

VE - Vegan / V- Vegetarian / GF – Gluten Free / DF-Dairy free / NF-Nut free



MAINS

Pan seared seabream, grilled vegetables, dhokla (steamed cake made from chickpea flour) finished with parley sauce (gf, v, nf)	£15.95
Garlic & saffron baked salmon with creamy coconut risotto (gf, v, nf)	£18.95
Tiger prawn & linguini cooked with courgettes, cherry tomatoes, garlic, chilli flakes, in a lemon creamy sauce (v, nf)	£15.95
Marinated chicken breast with creamy mushroom sauce finished with parmesan (gf, nf)	£14.95
Pan seared venison, whole grain mustard mash, pak choi, finished with pan jus (gf, nf)	£19.95
Slow cooked duck leg, sautéed mushrooms & new potatoes, finished with pomegranate sauce (gf, df, nf)	£17.95
Steak served with grilled garlic vegetables & sauce of your choice (peppercorn, garlic butter, blue cheese, red wine jus) (gf, nf)	
FILLET STEAK 8 Oz	£29.95
RIBEYE STEAK 10 Oz	£24.95

SIDES

Fries (gf, v)	£3.95
Sweet potato fries (gf, v)	£4.50
Parmesan & truffle fries (gf, v)	£4.95
House salad	£3.95
House vegetables	£4.00
Grilled vegetables	£4.95
Buttered new potatoes	£4.50
Sauteed mushrooms	£4.95
Sauteed asparagus	£4.50

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DESSERTS

Chelsea pistachio baklava served with vanilla icecream (v)	£7.95
Sticky toffee pudding, caramel sauce, vanilla icecream (v, gf, nf)	£6.95
Cheesecake of the day served with vanilla icecream (v, nf)	£6.50
Salted caramel tart served with fruit compote (ve, v, gf, df, nf)	£6.50
Pannacotta & mango shortbread finished with desiccated coconut (gf, nf)	£6.50
Cheese selection, selection of cheeses, chutney, biscuits & fruit (v, nf)	£11.95
Affogato, vanilla icecream, hot espresso (v, gf, nf)	£5.95
Icecream & sorbet with wafer (3 scoops)	£5.95
Icecream – coconut, mint choc chip, salted caramel, vanilla, maple walnut, pistachio (v, gf)	
Sorbet – Passion fruit & Mango, Gin & elderflower, Lemon, Raspberry (v, ve, gf, df, nf)	

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