



### **NIBBLES**

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

### **STARTERS**

Picked white crab meat. Champagne beetroot puree. Pickled vegetable. Crostini (df,nf)	£11.95
Tiger prawns. lemon garlic butter. Crostini (nf)	£8.95
Pan seared scallops. champagne beetroot puree, tomato red onion garlic crisps salsa (gf,df,nf)	£14.95
Tempura fish. Sweet chilli salsa. garnish (df,nf)	£7.95
Chicken skewers. Tamarind dressing. garnish (df,nf,gf)	£7.95
Warm goats cheese. Beetroot. Walnut salad (gf,v)	£8.95
Seared beef. Whole grain mustard mayonnaise, Tomato red onion garlic crisps salsa. Parmesan. Tenderstem broccoli (gf,nf)	£9.95

**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. Charcoal vegetables Tomato concasse (gf, nf, df)	£15.95
Garlic saffron baked salmon. Coconut risotto. Beetroot Puree (gf, nf)	£18.95
Picked white crab meat. Tiger Prawns. Cherry tomatoes. Chilli flakes. Linguini. Creamy lemon sauce (nf)	£17.95
Marinated chicken breast. Truffle mushroom sauce (gf, nf)	£15.95
Slow cooked beef. Truffle mash. Heritage carrots. Pan jus (gf, nf)	£19.95
Confit duck leg. Sautéed mushrooms & new potatoes. Pomegranate jus (gf, df, nf)	£17.95
Fillet steak 8oz. Grilled vegetables. Sauce of your choice (gf, df, nf) (peppercorn, garlic butter, blue cheese, red wine jus) (gf, nf)	£29.95
Ribeye steak 10oz. Grilled vegetables. Sauce of your choice (gf, df, nf) (peppercorn, garlic butter, blue cheese, red wine jus) (gf, nf)	£24.95

## **SIDES**

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

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## DESSERTS

Sticky toffee pudding. Caramel sauce, vanilla icecream (v, gf, nf)	£6.95
Cheesecake. Vanilla icecream (v, nf)	£6.50
Chocolate & Raspberry Tart. Fruit compote (ve, v, gf, df, nf)	£6.95
Warm pecan pie. Vanilla icecream ( v)	£6.50
Lemon Panna Cotta Tart. Fruit compote (v, 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
<b>Icecream &amp; sorbet with wafer (3 scoops)</b>	£5.95
<b>Icecream</b> – coconut, mint choc chip, salted caramel, vanilla, pistachio (v, gf)	
<b>Sorbet</b> – Passion fruit, Lemon, Raspberry (v, ve, gf, df, nf)	

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