

NIBBLES

Ciabatta Bread Basket & Butter	£3.95
Marinated Olives	£3.95
Balsamic Oil	£1

STARTERS

Beetroot cured smoked salmon, Pickled vegetables (gf,df,nf)	£11.95
King prawns, cherry tomatoes, Lemon garlic butter sauce, served with warm ciabatta (df,nf gf except ciabatta)	£9.95
Marinated chicken, sweet tamarind dressing, garnish (gf,df,nf)	£9.95
Warm goats cheese, apple beetroot walnut salad (gf)	£9.95
Tempura fish, Sweet chilli tomato salsa (df,nf)	£9.95
Seared Beef, tenderstem broccoli, pickled vegetables, wholegrain mustard mayonnaise, garlic crisps finished with parmesan (gf,nf)	£12.95

Please see overleaf for Vegetarian/Vegan menu

Please inform your server of dietary requirements

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

MAINS

Pan seared seabream, Garlic butter grilled vegetables, Champagne carrot puree (gf,,nf,df)	£17.95
Baked Salmon served with filled Tortellini, cherry tomatoes, Creamy lemon sauce (v,nf)	£19.95
King prawn linguini, Courgette, Cherry tomatoes, Chilli flakes, Finished in a creamy lemon sauce (v,nf)	£18.95
Pesto roasted free range chicken breast, Creamy mushroom sauce (gf,nf)	£17.95
Pan seared loin of venison, Truffle mash, Heritage carrots, Finished with pan jus (gf,nf)	£24.95
Braised lamb shank, Rosemary roasted new potatoes, Grilled vegetables, Finished with minted pan jus (gf, df,nf)	£24.95
Slow cooked pork shoulder cooked in cinnamon & bayleaf, Sauteed mushrooms & new potatoes, Heritage carrots, Red wine jus (gf,df,nf)	£15.95
Fillet Steak 8oz, Grilled vegetables, Sauce of your choice (gf,df,nf) (Peppercorn, Blue Cheese, Red Wine Jus, Garlic Butter) (gf,nf)	£32.95

SIDES

Fries (gf)	£3.95
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

Please see overleaf for Vegetarian/Vegan menu

Please inform your server of dietary requirements

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

DESSERTS

Sticky toffee pudding, caramel sauce, vanilla icecream (v, gf,nf)	£6.95
Cheesecake of the day served with vanilla icecream (v,nf)	£6.95
Chocolate orange slice, chocolate brownie base, chocolate filling finished with orange sauce (gf,v,ve,df,nf)	£6.95
Lemon & white chocolate roulade, vanilla icecream, fruit compote (v,nf)	£6.95
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, strawberry clotted cream, chocolate fudge brownie, salted caramel, vanilla (v,gf)	
Sorbet – Passion fruit & Mango, Blood orange sorbet, Lemon (v,ve,gf,df,nf)	

Please inform your server of any dietary requirements

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