



## STARTERS

### FOR THE TABLE

Ciabatta basket & butter	£3.95
Marinated olives	£3.95
Balsamic oil	£1.00

Handpicked crabmeat, pickled vegetables, avocado puree (df,nf,gf)	£13.95
King prawns seared in garlic butter tomato sauce, cherry tomatoes, warm ciabatta (gf,nf ciabatta is not gluten free)	£11.95
Warm goat cheese, apple, walnut salad, balsamic oil dressing (gf)	£10.95
Truffle mushroom arancini, tomato concasse (gf,v,nf)	£9.95
Cheese souffle, garnish & herb oil dressing (v,nf)	£10.95
Farmhouse parfait, chicken, liver, pork, chimichurri, warm olive ciabatta chutney (nf)	£9.95

Please see over for Vegetarian/Vegan options

Please inform your server of dietary requirements

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



## MAINS

Pan seared seabream, parsley garlic baby potatoes, parsnip puree (gf,nf)	£18.95
Baked salmon creamy risotto, seared asparagus, herb oil (gf,nf)	£19.95
Handpicked crabmeat, king prawns, pasta verde (spinach pasta dough) creamy lemon sauce (nf)	£19.95
Warm king prawn salad, sauteed in garlic butter, finished on a bed of salad & herb oil (gf,df,nf)	£16.95
Free range roasted chicken breast, grilled vegetables, three peppercorn sauce (gf,nf)	£18.95
Slow cooked beef, rosemary roasted potatoes, seasonal vegetables, red wine jus (gf,df,nf)	£24.95
Pan seared loin of venison sweet potato mash, seasonal vegetables, parsnip puree finished with red wine jus (gf,df,nf)	£27.95
Fillet steak 8oz, grilled vegetables, sauce of your choice (gf,df,nf) (peppercorn, blue cheese, red wine, garlic butter (gf,nf)	£32.95

### SIDES

Fries	£3.95
Parmesan & truffle fries	£4.95
Sweet potato mash	£4.95
House salad	£3.95
House vegetables	£4.50
Grilled vegetables	£4.95
Buttered new potatoes	£4.50
Sauteed mushrooms	£4.95
Seared Asparagus	£5.95

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## DESSERTS

Warm chocolate fondant, chocolate sauce, vanilla icecream (v,nf)	£6.95
Crème brulee, berry compote (vgf,nf)	£6.95
Sticky toffee pudding, toffee sauce, vanilla icecream (gf,nf,v)	£7.95
Cheesecake of the day, vanilla icecream (v,nf)	£6.95
Black forest slice, cocoa biscuit base, dark chocolate coconut filling, fruit compote (gf,df,v,ve)	£7.95
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>	£6.95
<b>Icecream</b> – coconut, strawberry clotted cream, chocolate fudge brownie, salted caramel, vanilla (v,gf)	
<b>Sorbet</b> – Passion fruit & Mango, Blood orange sorbet, Lemon (v,ve,gf,df,nf)	

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