



STARTERS

NIBBLES

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

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Warm goat cheese, apple, walnut salad, balsamic oil dressing (gf)	£10.95
King prawns, cherry tomatoes, tomato concasse, crostini (nf,gf except crostini)	£11.95
Smoked mackerel rilette, warm ciabatta, herb oil (df,nf,gf exc ciabatta)	£9.95
Cheese souffle, garnish & herb oil dressing (v,nf)	£10.95
Farmhouse parfait, chicken, liver, pork, champagne infused apple chutney, warm ciabatta (nf,df,gf exc ciabatta)	£9.95
Seared Beef, tenderstem broccoli, pickled vegetables, wholegrain mustard mayonnaise, garlic crisps finished with parmesan (gf,nf)	£12.95

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, parsnip puree, pesto sauteed new potatoes (gf,nf,df)	£18.95
King prawns, courgette, chilli flakes, pasta verde, creamy lemon sauce finished with parmesan (nf)	£19.95
Free range roasted chicken breast, grilled vegetables, three peppercorn sauce (gf,nf)	£18.95
Slow cooked pork loin, buttered new potatoes, roasted vegetables, jus (gf,nf)	£17.95
Confit duck leg, truffle mash, seasonal vegetables, pan jus (gf,nf)	£17.95
Braised lamb shank, rosemary roasted new potatoes, grilled vegetables, finished with minted pan jus (gf, df,nf)	£24.95
Fillet Steak 8oz, grilled vegetables, sauce of your choice (gf,df,nf)	£32.95
Recommended by Chef Medium/Rare - (Peppercorn, Blue Cheese, Red Wine Jus, Garlic Butter) (gf,nf)	

SIDES

Fries	£3.95
Parmesan & truffle fries	£4.95
Truffle mash	£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

Warm pecan pie, toffee sauce, vanilla icecream (v)	£8.95
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
Chocolate & raspberry torte, fruit compote, raspberry puree (gf,df,v,ve,nf)	£7.95
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)	£6.95
Icecream – coconut, strawberry clotted cream, chocolate fudge brownie, salted caramel, vanilla (v,gf) Sorbet – Passion fruit, Raspberry, Lemon (v,ve,gf,df,nf)	

HOT DRINK, DESSERT WINE, PORT & LIQUEUR

DESSERT WINE

Monbazilliac, Chateau Poulvere, 50 ml £8.50, 100ml £11.95, Bottle £ 41.95
Red Muscadet, 50ml £8.50, 100ml £11.95, Bottle £41.95

PORT

KOPKE RUBY – 50ml £6.95, 100ml £10.95
KOPKE TAWNY – 50ml £6.95, 100ml £10.95

HOT DRINK -Americano, Cappuccino, Espresso, Double espresso, Latte, Hot chocolate, Mocha, Floater coffee, Breakfast tea, earl grey tea, Green tea, Peppermint tea £3.50

LIQUEUR COFFEE – Irish coffee, Calypso coffee, Baileys coffee, Italian coffee, French coffee £7.50-£7.95

SPIRITS – Cointreau, Amaretto, Kahlua, Southern comfort, Limoncello, Frangelico, Baileys, Tia maria, Grand Marnier, Hennessy, Makers Mark, Glenfiddich 12 year, Remy Martin, H by Hine, Woodford Reserve, Monkey Shoulder, Jameson,

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