



## NIBBLES

Ciabatta basket & butter	£4.95
Marinated olives	£3.95
Balsamic oil	£1.00

## STARTERS

King prawns, cherry tomatoes, tomato concasse, crostini (nf,gf exception of crostini available gluten free)	£11.95
Chicken skewers, sweet chilli tomato salsa (gf,df,nf)	£9.95
Smoked salmon, fennel, pickled vegetables, avocado mousse, crostini (df,nf,gf exception of crostini available gluten free)	£12.95
Grilled bruschetta, topped with picked white crab meat, lemon herb mayonnaise, chopped tomato, finished with basil oil (nf)	£12.95
Tempura fish, garnish, tamarind dressing (gf,df,nf)	£9.95
Avocado caprese salad, finished with a balsamic reduction (v,gf,nf)	£10.95

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, spinach ricotta tortellini, dill cream sauce finished with avocado puree & caviar (nf)	£18.95
King prawn pasta verde with hand-picked crab meat, courgette, chilli flakes, creamy lemon sauce finished with Parmesan (nf)	£19.95
Warm king prawn salad, sauteed in garlic butter, finished on a bed of salad & herb oil (gf,nf)	£16.95
Marinated roasted chicken breast, mushroom & truffle cream sauce (gf,nf)	£18.95
Pan seared pork loin slices, roasted new potatoes, carrot puree, seasonal vegetables, berry sauce compote finished with red wine jus (df,gf,nf)	£17.95
Slow cooked beef, roasted new potatoes, grilled vegetables, red wine jus (gf,df,nf)	£24.95
Pan seared loin of venison, truffle mashed potato, seasonal vegetables, finished with asparagus & pan jus (chef recommends Medium Rare) (gf,nf)	£26.95
Fillet Steak 8oz, grilled vegetables, sauce of your choice (gf,df,nf) Chef recommends Medium Rare. (Peppercorn, Blue Cheese, Red Wine Jus, Garlic Butter) (gf,nf)	£32.95

### SIDES

Fries (v,ve,gf,df,nf)	£3.95
Parmesan & truffle fries (v,gf,nf)	£4.95
Truffle mash (v,gf,nf)	£4.95
House salad (v,ve,gf,df,nf)	£3.95
House vegetables (selection of steamed tenderstem broccoli & carrots) (v,be,gf,df,nf)	£4.50
Grilled vegetables (mix of peppers, courgette, onions) (v,ve,gf,df,nf)	£4.95
Buttered new potatoes (v,gf,nf)	£4.50
Sauteed mushrooms (v,ve,gf,df,nf)	£4.95
Seared asparagus (v,ve,gf,df,nf)	£5.95

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## DESSERTS

Tarta fantastica, layers of vanilla & caramel icecream rested on a chocolate base (v,gf)	£8.95
Warm chocolate fondant, chocolate sauce, vanilla icecream (v,nf)	£8.00
Raspberry white chocolate roulade, vanilla icecream)	£8.00
Sticky toffee pudding, toffee sauce, vanilla icecream (gf,nf,v)	£8.95
Cheesecake of the day, vanilla icecream (v,nf)	£7.50
Chocolate & raspberry tart, fruit compote, raspberry puree (gf,df,v,ve,nf)	£7.95
Cheese selection served with fruit, crackers & chutney (v,nf)	£11.95
Affogato, vanilla icecream, hot espresso (v, gf,nf)	£6.95
<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, 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 Muscadel, 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, Bailey's 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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