



LUNCH / EARLY EVENING

2 Courses £18.95, 3 courses £22.95

Available Monday to Friday 12-2pm, 5-6.30pm – Saturday 12-2pm

FOR THE TABLE

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

STARTERS

Spiced carrot soup, baked ciabatta (v,ve,gf,df,nf gf & df available on request)
Smoked aubergine, crispy garlic, pomegranate, rocket & pickled vegetables, finished with toasted sesame seeds & extra virgin olive oil, baked ciabatta (v,ve,gf,df request for gluten free bread)
Garlic baked mushrooms, served with sweet chilli tomato salsa (v,ve,gf,df,nf)
Smoked mackerel & tomato bruschetta (df,nf,gf exception of ciabatta, available gluten free)
BBQ chicken skewers served with tamarind yoghurt (gf,nf)
Grilled goat cheese, apple, walnut salad, balsamic dressing, herb oil (v)

MAINS

Salt water haddock baked in garlic butter, asparagus, vegetable puree, cream sauce(gf,nf)
Buttermilk marinated organic roasted chicken breast, served with tenderstem broccoli and carrots, mushroom truffle oil sauce (gf,nf)
Pan seared pork loin, new potatoes, vegetable puree, seared pak choi, fruit compote finished with pan jus (gf,df,nf)
Seared Pak choi salad with garlic butter stir fry king prawns (gf,nf,df to be requested)
Hand-picked crab meat & king prawns cooked with spinach pasta verde, cherry tomatoes, chilli flakes, parmesan, lemon cream sauce (nf)
Beef pappardelle, paired with rich tomato concasse finished with parsley, parmesan & basil oil (df,nf)
Wild mushroom risotto, finished with truffle oil, rocket & vegetable pickled salad (v,nf,gf)
Potatoes & vegetable filled zucchini, baked with saffron & garlic, served on a rich tomato concasse (v,ve,gf,df,nf)

SIDES

Fries (v,ve,gf,df,nf) £4.50
Parmesan & truffle fries (v,nf,gf) £5.95
Mixed salad (v,ve,gf,df,nf) £4.50
House vegetables (steamed tenderstem broccoli & carrots (v,ve,gf,df,nf) £4.95
Grilled vegetables (mix of peppers, courgette, onion) (v,ve,gf,df,nf) £4.95
Buttered new potatoes (v,gf,nf) £4.95
Sautéed mushrooms (v,ve,gf,df,nf) £4.95
Seared asparagus (v,ve,gf,df,nf) 5.95
Seared pak choi (v,ve,gf,df,nf) £5.95

DESSERTS

Cheesecake of the day, vanilla icecream (v,nf)
Toffee pecan roulade, vanilla icecream, toffee sauce (v)
Chocolate truffle torte, fruit compote (v,ve,gf,df,nf)
Frutti di Bosco, pastry filled with patisserie cream, sponge layer, forest fruits, served with vanilla icecream (v,nf)
Cheese selection served with biscuits, Chutney & fruits (**£5 supplement**) (v,nf)
Icecream & Sorbet with wafer (3 scoops)
Icecream – Coconut, Mint choc chip, Salted caramel, Vanilla, Pistachio (v,gf)
Sorbet – Passion fruit, Lemon, Raspberry, (v,ve,gf,df,nf)

server of any dietary requirements

– – – – – F-Gluten Free / DF-dairy free / NF-Nut free