

## **Starters**

	Beetroot and Dill marinated Grava	dlax with cucun	nber ribbons & a honey and mustard	dressing	£8.95
	Pan Fried Scallops with pea puree,	micro salad, ba	llsamic reduction and parsnip crisps		£12.45
	King Prawns sautéed in shallots, ga	arlic and white	wine		£11.45
	Slow Roasted Crisped Pork Belly w	rith mild mustaı	rd and apple compote		£8.45
	Shallot & Mushroom Potato Cake, t	omato & rocket	t salad, balsamic & grain mustard ma	yo <b>(Vegan)</b>	£7.95
	Crisp Duck Salad with mixed leaves	s, cucumber, sp	ring onion and hoi sin dressing		£8.45
Goats Cheese and Beetroot Salad with mixed leaves, sun blushed tomatoes, walnuts & a lemon and honey dressing <b>(Vegetarian)</b>					£8.65
	Wild Mushroom Risotto with truffle oil and parmesan shavings  Served as a main course				£8.45 £14.95
	Main Course				
	Sea Bream Fillet, Chargrilled Mediterranean vegetables, salsa verdé & roasted red pepper dressing				£18.95
	Pan Roasted Halibut Fillet with new potato cake, spinach, sugar snap peas and parsnip purée				£19.45
	Beef Wellington with mashed potato, spinach and red wine jus				
Rump of Lamb with gratin potato, minted carrots and rosemary jus					£19.75
Confit Duck Leg with braised red cabbage, mashed potato and red wine jus					£16.95
Chargrilled Rib-Eye Steak with truffle butter, French fries and mixed leaf salad					£24.95
Aubergine Alla Parmigiana with lightly spiced tomato & Provencal vegetable ragu and a					24 6 0 =
	cucumber and rocket salad <b>V (Vegan option is also available)</b>			<b>.</b>	£16.25
Potato Gnocchi with rocket pesto, sun blushed tomatoes, toasted almonds & grated lemon (Vegan)					£15.95
	Side Orders				
	French fries	£3.95	Mixed vegetables	£3.95	
	Mashed notato	£3.95	Mixed salad	£3 95	

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Mashed potato	£3.95	Mixed salad	£3.95
Wilted spinach	£3.95		

## **Desserts**

Chocolate Fondant with vanilla ice cream (please allow 12 minutes)	£6.95
Vanilla Panna Cotta with Cognac flambeed prunes	£6.75
Sticky Toffee Pudding with white chocolate ice cream	£6.75
Orange & Saffron Poached Pear with cinnamon mascarpone & toffee sauce(Vegan option available)	<b>ible)</b> £6.75
Strawberry Cheesecake	£6.75
Blackberry and Apple Crumble with custard	£6.75
Trio of Sorbets (Mango, Lemon & Raspberry) (Vegan)	£6.75
Selection of Cheeses with celery, grapes, ale chutney and water biscuits	£9.85

