

## Starters

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|---|--------|
| Mackerel Pate with pickled gherkins, salsa verde and toast  | £8.75  |
| Beetroot & Dill Gravadlax with pickled cucumber ribbons & honey and wholegrain mustard dressing       | £9.25  |
| Pan Fried Scallops with pea puree, micro salad, balsamic reduction and parsnip crisps                 | £12.25 |
| King Prawns Sautéed in shallots, white wine and garlic  | £11.75 |
| Slow Roasted Crisped Pork Belly with mild mustard and apple compote                                   | £8.65  |
| Shallot & Mushroom Potato Cake, tomato & rocket salad, balsamic & grain mustard mayo <b>(Vegan)</b>   | £7.95  |
| Goats Cheese & Beetroot Salad with walnuts, sunblushed tomatoes and a lemon & honey dressing <b>V</b> | £8.25  |
| Mushroom Risotto with truffle oil and parmesan shavings   | £8.25  |
| <i>Served as a main course</i>  | £14.95 |

## Main Course

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| Chargrilled Rib-Eye Steak with truffle butter, French fries and mixed leaf salad   | £24.95 |
| Oven Roasted Halibut Fillet with new potato cake, spinach, sugar snap peas and parsnip purée                             | £19.75 |
| Beef Wellington with mashed potato, spinach and red wine jus   | £24.95 |
| Chargrilled Lamb Rump with sweet potato mash, tender stem broccoli and rosemary jus                                      | £19.75 |
| Salmon en Croute with spring onion mash and a white wine, spinach & watercress cream sauce                               | £17.95 |
| Aubergine Alla Parmigiana with lightly spiced tomato & Provençal vegetable ragu and a cucumber and rocket salad <b>V</b> | £15.75 |
| Potato Gnocchi, rocket pesto, sun blushed tomatoes, toasted almonds and grated lemon <b>(Vegan)</b>                      | £14.95 |

## Side Orders

|                |       |                  |       |
|----------------|-------|------------------|-------|
| French fries   | £3.95 | Mixed vegetables | £3.95 |
| Mashed potato  | £3.95 | Mixed salad      | £3.95 |
| Wilted spinach | £3.95 |                  |       |

## Desserts

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|---|-------|
| 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 <b>(Vegan option available)</b> | £6.75 |
| Strawberry Cheesecake   | £6.75 |
| Trio of Sorbets (Mango, Lemon & Raspberry) <b>(Vegan)</b>   | £6.75 |
| Selection of Cheeses with celery, grapes, ale chutney and water biscuits                              | £9.85 |

If you have any allergies or dietary requirements, please let your server know

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