

Starters

King Prawns Sautéed in shallots, white wine and garlic	£12.25
Marinated Octopus Salad with onions, red peppers, coriander, toasted baguette & lemon	£8.95
Beetroot & Dill infused Gravadlax with pickled cucumber ribbons and a honey & mustard dressing	£8.95
Slow Roasted Crisped Pork Belly with mild mustard and apple compote	£8.95
Goats Cheese & Beetroot Salad with walnuts, sun blushed tomatoes and a lemon & honey dressing v (Vegan option available)	£8.75
Shallot & Mushroom Potato Cake, tomato & rocket salad, balsamic & grain mustard mayo (Vegan)	£8.25
Pan Fried Scallops with pea puree, micro salad, balsamic reduction and parsnip crisps	£12.75
Mixed Seafood & Saffron Risotto with sun blushed tomatoes. Peas & Twineham Grange shavings <i>Served as a main course</i>	£9.25 £17.95

Main Course

Beef Wellington with mashed potato, spinach & red wine jus	£25.95
Chargrilled Rib-Eye Steak with truffle butter, French fries and mixed leaf salad	£25.75
Confit Duck Leg with braised red cabbage, mashed potato and red wine jus	£17.95
Salmon En Crouete with spring onion mashed potato and a spinach, watercress and white wine sauce	£18.95
Seabream Fillet with Mediterranean vegetables, salsa verde & roasted red pepper dressing	£18.75
Aubergine Alla Parmigiana with lightly spiced tomato & Provençal vegetable ragu and a cucumber and rocket salad v	£16.25
Potato Gnocchi, rocket pesto, sun blushed tomatoes, toasted almonds and grated lemon (Vegan)	£15.95

Side Orders

French fries	£3.95	Mixed vegetables	£3.95
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 vanilla ice cream	£6.95
Orange & Saffron Poached Pear, cinnamon mascarpone & toffee sauce (Vegan option available)	£6.75
Strawberry Cheesecake	£6.95
Trio of Sorbets (Mango, Lemon & Raspberry) (Vegan)	£6.75
Selection of Cheeses with celery, grapes, chutney and water biscuits	£9.95

If you have any allergies or dietary requirements, please let your server know
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Art by www.nicholasjuett.co.uk

