

Starters

Jerusalem Artichoke Soup with truffle oil v	£8.95
King Prawns Sautéed in shallots, white wine and garlic	£12.50
Pan Fried Scallops with pea puree, micro salad, balsamic reduction and parsnip crisps	£12.95
Goats Cheese & Beetroot Salad with walnuts, sun blushed tomatoes and a lemon & honey dressing v (Vegan option available)	£8.95
Slow Roasted Crisped Pork Belly with mild mustard and apple compote	£8.95
Crisp Duck Salad with mixed leaves, cucumber, spring onion and hoi sin dressing	£8.95
Shallot & Mushroom Potato Cake, tomato & rocket salad, balsamic & grain mustard mayo (Vegan)	£8.75
Mushroom Risotto with truffle oil and Twineham Grange shavings v	£8.95
<i>Served as a main course</i>	£16.75

Main Course

Beef Wellington with mashed potato, spinach & red wine jus	£28.75
Chargrilled Rib-Eye Steak with truffle butter, French fries and mixed leaf salad	£25.95
Confit Duck Leg with braised red cabbage, mashed potato and red wine jus	£17.95
Chargrilled Lamb Rump with root mashed potato, tender stem broccoli & rosemary jus	£21.95
Salmon En Crouete with spring onion mashed potato and a spinach, watercress and white wine sauce	£19.75
Chargrilled Cajun Spiced Swordfish with mango salsa & green bean & new potato salad	£18.95
Potato Gnocchi with black truffle, exotic mushrooms & sun blushed tomatoes (Vegan)	£16.95
Aubergine Alla Parmigiana with lightly spiced tomato & Provençal vegetable ragu and a cucumber and rocket salad v	£16.50

Side Orders

French fries	£4.25	Mixed vegetables	£4.25
Mashed potato	£4.25	Mixed salad	£4.25
Wilted spinach	£4.25		

Desserts

Chocolate Fondant with vanilla ice cream (please allow 12 minutes)	£6.95
Blackberry & Apple Crumble with Custard	£6.95
Sticky Toffee Pudding with white chocolate ice cream	£6.95
Orange & Saffron Poached Pear, cinnamon mascarpone & toffee sauce (Vegan option available)	£6.95
Passion Fruit Crème Brûlée with Cassis	£6.95
Trio of Sorbets (Passion Fruit, Lime & Raspberry) (Vegan)	£6.95
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

