

Starter

Smoked Salmon Terrine *with chives, cream cheese, salsa verde & toasted brioche* £9.25

King Prawns *sautéed in shallots, white wine and garlic* £12.95

Pan Fried Scallops *with pea puree, micro salad, balsamic reduction and parsnip crisps* £13.25

Pan Fried Halloumi *with Mediterranean vegetable, spinach, mushroom & tomato relish* ✓ £8.95
Vegan option available

Slow Roasted Crisped Pork Belly *with mild mustard and apple compote* £8.95

Crisp Duck Salad *with mixed leaves, spring onion, cucumber & hoi sin dressing* £8.95

Shallot & Mushroom Potato Cake *with tomato & rocket salad, balsamic & grain mustard mayo* ✓ £8.75

Wild Mushroom Risotto *with truffle oil & Twineham Grange shavings* ✓ £8.95 *or main course* £16.75

Main

Beef Wellington *with mashed potato, spinach & red wine jus* £29.75

Chargrilled Rib-Eye Steak *with truffle butter, French fries and mixed leaf salad* £26.95

Confit Duck Leg *with braised red cabbage, mashed potato and red wine jus* £17.95

Chargrilled Cajun Spiced Swordfish Steak *with a potato & green bean salad & mango salsa* £21.75

Salmon en Croute *with spring onion mashed potato, spinach & a watercress & white wine sauce* £20.75

Potato Gnocchi *with black truffle, exotic mushrooms & sun blushed tomatoes* ✓ £16.95

Aubergine Alla Parmigiana ✓ £16.50

with lightly spiced tomato & Provençal vegetable ragu and a cucumber and rocket salad

Side

French Fries £3.95

Mashed Potato £3.95

Wilted Spinach £3.95

Vegetables £3.95

Mixed Salad £3.95

Dessert

Chocolate Fondant *with vanilla ice cream (please allow 12 minutes)* £6.95

Blackberry & Apple Crumble *with custard* £6.95

Strawberry Cheesecake £6.95

Sticky Toffee Pudding *with white chocolate ice cream* £6.95

Orange & Saffron Poached Pear, *cinnamon mascarpone & toffee sauce* £6.95
Vegan option available

Passion Fruit Crème Brûlée *with cassis* £6.95

Trio of Sorbets (Passion Fruit, Lime & Raspberry) ✓ £6.95

Selection of Cheeses *with celery, grapes, chutney and water biscuits* £9.95