

Starter

Potted Crab *with lumpfish caviar & toasted brioche* £8.95

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

Goats Cheese & Beetroot Salad *with sun blushed tomatoes, walnuts and a honey & mustard dressing* ✓ £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* £30.75

Chargrilled Rib-Eye Steak *with truffle butter, French fries and mixed leaf salad* £27.95

Confit Duck Leg *with braised red cabbage, mashed potato and red wine jus* £18.25

Sea Bream Fillet *with Mediterranean vegetables, salsa verde & a roasted red pepper dressing* £19.25

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

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 £4.25

Mashed Potato £4.25

Wilted Spinach £4.25

Vegetables £4.25

Mixed Salad £4.25

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

Raspberry Crème Brûlée £6.95

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

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