


Starter

Mackerel Paté *with pickled gherkins, 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* £13.65

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* £9.25

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*  £8.95

Marinated Octopus Salad *with red peppers, onion, coriander & toasted baguette* £9.25

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

Pan Fried Sea Trout Fillet *with bubble & squeak, samphire and a white wine cream sauce* £22.75

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

Vanilla Panna Cotta *with Cognac flambéed prunes* £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