

Starter

Mackerel Paté with pickled gherkins, salsa verde & toasted brioche £9.75

Slow Roasted Crisped Pork Belly with mild mustard & apple compote £9.95

King Prawns sautéed in shallots, white wine & garlic £15.25

Pan Fried Scallops with pea puree, micro salad, balsamic reduction & parsnip crisps £16.25

Crispy Duck Salad with mixed leaves, cucumber, spring onion & hoi sin dressing £11.25

Goats Cheese & Beetroot Salad with sun blushed tomatoes, walnuts & a honey & mustard dressing ✓ £10.95
Vegan Option available

Shallot & Mushroom Potato Cake with tomato & rocket salad, balsamic & grain mustard mayo ✓ £9.75

Mushroom Risotto with truffle oil & Grana Levanto shavings ✓ £9.75 (**Served as a main £18.75**)

Main

Beef Wellington with mashed potato, spinach & red wine jus £35.00

Chargrilled Rib-Eye Steak with truffle butter, French fries & mixed leaf salad £31.95

Confit Duck Leg with mashed potato, braised red cabbage & red wine jus £26.75

Sea Bream Fillet with Mediterranean vegetables, roasted red pepper dressing & salasa verde £26.75

Cod Fillet with roasted new potatoes, baby pak choi & parsley cream sauce £27.25

Potato Gnocchi with black truffle, exotic mushrooms & sun blushed tomatoes ✓ £18.75

Aubergine Alla Parmigiana ✓ £18.75

with lightly spiced tomato & Provencal vegetable ragu & a cucumber & rocket salad

Side

French Fries £4.50

Mashed Potato £4.50

Wilted Spinach £4.50

Vegetables £4.50

Mixed Salad £4.50

Dessert

Chocolate Fondant with vanilla ice cream (please allow 12 minutes) £8.50

Strawberry Cheesecake £8.50

Vanilla Panna Cotta with Cognac flambeed prunes £8.00

Sticky Toffee Pudding with white chocolate ice cream £8.50

Passion Fruit Crème Brûlée with cassis £8.50

Orange & Saffron Poached Pear with cinnamon mascarpone & toffee sauce £8.50 (**Vegan option available**)

Trio of Sorbets (Passion Fruit, Lime & Raspberry) ✓ £8.00

Selection of Cheeses with celery, grapes, ale chutney & water biscuits £12.75