

Starter

French Onion Soup *with Gruyere crouton* £10.75

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

Pan Fried Halloumi *with Mediterranean vegetables, spinach, black olive pesto & tomato relish*  £9.25

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

Saffron & Mixed Seafood Risotto *with petit pois & Grana Levanto shavings* £9.85 (**Served as a main £18.95**)

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

Pan Fried Sea Trout Fillet *with bubble & squeak, samphire and a white wine cream sauce* £26.75

Hake Fillet *with shallot new potato cake, celeriac puree and sugar snap peas* £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

Blackberry & Apple Crumble *with custard* £8.50

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* £12.95