

Starter

Lobster Bisque *with herb croutons* £13.95

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

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

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* £36.00

Chargrilled Rib-Eye Steak *with truffle butter, French fries & mixed leaf salad* £32.95

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

Sea Bream Fillet *with baby herb potatoes, spinach, ratatouille & salsa verde* £26.25

Salmon En Croute *with spring onion mashed potato & a spinach, watercress and white wine cream sauce* £27.75

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

Aubergine Alla Parmigiana ✓ £18.75

with lightly spiced tomato & Provençal 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

Baileys Panna Cotta with Cappuccino Cream £8.50

Apple & Christmas Pudding Crumble *with warm brandy cream* £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