

Starter

French Onion Soup *with Gruyere Crouton* £11.25

Slow Roasted Crisped Pork Belly *with mild mustard & apple compote* £9.75

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

Pan Fried Scallops *with pea puree, micro salad, balsamic reduction & parsnip crisps* £16.75

Crispy Duck Salad *with mixed leaves, cucumber, spring onion & hoisin dressing* £10.95

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** £19.00)

Main

Beef Wellington *with mashed potato, spinach & red wine jus* £36.50

Chargrilled Rib-Eye Steak *with truffle butter, French fries & mixed leaf salad* £33.00

Confit Duck Leg *with mashed potato, braised red cabbage & red wine jus* £27.00

Chargrilled Rump of Lamb *with Gratin potato, minted carrots & rosemary jus* £32.75

Cod Fillet *with mashed potato, baby pak choy and parsley cream sauce* £27.50

Pan Fried Sea Trout Fillet *with bubble & squeak, samphire and a white wine cream sauce* £27.50

Potato Gnocchi *with black truffle, exotic mushrooms & sun blushed tomatoes* ✓ £19.00

Spinach and Ricotta Ravioli *with buffalo mozzarella and a tomato & sage sauce* ✓ £19.00

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)* £8.75

Baileys Panna Cotta with Cappuccino Cream £8.75

Strawberry Cheesecake £8.75

Sticky Toffee Pudding *with white chocolate ice cream* £8.75

Raspberry Crème Brûlée £8.75

Orange & Saffron Poached Pear *with cinnamon mascarpone & toffee sauce* £8.75 (**Vegan option available**)

Trio of Sorbets (Passion Fruit, Lime & Raspberry) ✓ £8.50

Selection of Cheeses *with celery, grapes, ale chutney & water biscuits* £13.00