

Starter

Potted Devon Crab with lumpfish caviar & toasted brioche £12.75

Slow Roasted Crisped Pork Belly with mild mustard & apple compote £9.85

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

Pan Fried Scallops with pea puree, micro salad, balsamic reduction & parsnip crisps £16.95

Crispy Duck Salad with mixed leaves, cucumber, spring onion & hoy 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 & £9.85

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

Chargrilled Cajun Spiced Swordfish Steak with a potato & green bean salad & mango salsa £28.50

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

Potato Gnocchi with black truffle, exotic mushrooms & sun blushed tomatoes \% £19.00

Spinach and Ricotta Ravioli with buffalo mozzarella and a tomato & sage sauce \forall £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