

Starters

- Spicy roasted parsnip and carrot soup** ✓ £7.00
 With toasted pumpkin, poppy seeds and curry oil
- Classic prawn cocktail** £7.00
 With Marie-Rose sauce and crispy shrimps
- Light puff pastry case with steamed baby vegetables** ✓ £7.00
 With spinach and garlic cream
- London smoked salmon on avocado and dill blinis** £7.50
 With beetroot vinaigrette
- Duck liver and fig terrine** £7.50
 With grilled brioche and Cumberland sauce

Main Courses

- Char-grilled beef burger in a multi seeded bun** £15.00
 Served with triple cooked chips, tomato and coriander relish
 Choose your own extras; £1.25
Grilled bacon, sticky onion relish, home-made salsa, cheddar cheese, guacamole, char-grilled mushrooms or fried egg
- Grilled Cornish pork and leek sausages** £15.50
 Served with creamed mash potato and onion gravy
- Char-grilled asparagus and broad bean risotto** ✓ £15.50
 Cooked with green peas and rocket, served with parmesan shavings
- Open face butternut squash ravioli** ✓ £15.50
 With creamed baby spinach, pumpkin puree and pine kernels
- Beer battered cod and triple cooked chips** £16.50
 With pea puree and caper mayonnaise
- Baked lemon and pepper chicken** £19.00
 With grilled tomato, field mushroom and triple cooked chips
- Pan roasted duck breast in Madeira and cherries** £22.50
 With braised red cabbage and rosemary infused fondant potatoes
- Pan fried sea bass** £22.50
 With samphire, shallots, carrots, courgettes, and crayfish veloute

Salads

- Quinoa, Puy lentil, roasted butternut squash** H £12.50
 Served with wild rocket and baby spinach
- Goat's cheese with roasted figs and walnuts** ✓ £12.50
 Served with a mixed leaf salad, dressed with a maple and tarragon reduction
- Char-grilled tuna Nicoise** H £13.30
 With boiled egg, new potatoes and green beans

Grills

- Grilled pork chops** £19.25
 Served with grain mustard mash and roasted garlic
- 10oz rib-eye steak** £24.50
 Served with Béarnaise sauce with baked tomato, field mushroom and triple cooked chips
- 10oz sirloin steak** £23.50
 Served with baked tomato, field mushroom and triple cooked chips
- Grilled fillet of beef** £26.50
 Served with mushroom and herb gratin, grilled vine tomatoes, celeric and sage rosti

Sides £3.00 per portion

- Creamed garlic spinach** ✓
- Pommes purée** ✓
- Minted green beans** ✓ H
- Buttered potatoes** ✓
- Tomato and onion salad** ✓ H
- Triple cooked chips** ✓

Desserts

- Amaretto and white chocolate panacotta** £6.50
 With raspberry sorbet and berry coulis
- Fruits of the forest cheesecake** £6.50
 With a DoubleTree cookie base
- Pear and peach Eton mess** £6.50
 With wild berries
- Fruity sticky toffee pudding** £7.00
 With vanilla ice-cream and toffee sauce
- Selection of ice creams** £7.00
 Clotted cream, pistachio and chocolate chip
- Selection of English cheeses** £7.95
 With fresh grapes, chutney sauce and biscuits

✓ Suitable for vegetarians
 H Healthy

All our food is prepared in a kitchen where all or some of the below listed food allergens are present.
 Our menu descriptions do not include all ingredients.
 If you have a food allergy or intolerance, please let us know before ordering.
 Full allergen information is available, please ask a team member for details.
 Allergens; Gluten, Crustaceans, Molluscs, Egg, Fish, Peanuts, Tree nuts, Soya, Milk, Celery, Mustard, Sesame, Lupin, Sulphites.

All prices include VAT at the prevailing rate.
 A discretionary 12.5% service charge will be added to the final bill.