

STARTERS

Chicken liver pâté <i>with grilled brioche, fruit chutney and crispy salad leaves</i>	£6.00
Roasted bell pepper and vine tomato soup v H <i>with black pepper croutons, herb oil and crusty bread</i>	£6.50
Warm tomato and mozzarella tart v <i>with lamb's lettuce, balsamic glaze and herb oil</i>	£6.50
Grilled goat's cheese, roasted beetroot, toasted almond and orange salad v <i>curly endive, micro watercress and honey mustard dressing</i>	£7.00
Thai style fish cake <i>with celeriac coleslaw, sweet chilli dip and micro leaves</i>	£7.50
Prawn bisque <i>served with caramelised onions and basil pesto</i>	£8.00
Flash-fried marinated tiger prawns <i>with onion and cucumber salad, minted yoghurt and lime dressing</i>	£8.75

MAINS

Caesar salad <i>freshly cut cos lettuce, garlic croutons and Parmesan shavings</i>	£8.50
Add: chicken or salmon	£3.50
grilled prawns	£4.00
Roasted butternut squash and green pea risotto v <i>with rocket leaves and Parmesan shavings</i>	£12.00
Chicken breast stuffed with goat's cheese, spinach and sundried tomato <i>with rosti potatoes, smoked ratatouille, spring onions and pan gravy</i>	£14.00
Four cheese ravioli v <i>with wild enoki mushrooms and creamy truffle scented sauce</i>	£15.00
Chicken tikka masala <i>with naan bread, basmati rice, mango chutney, poppadom and mint raita</i>	£15.50
Baked cod loin H <i>with new potatoes, grilled zucchini, parsley and mango salsa</i>	£18.50
Confit duck leg <i>with carrot and orange purée, wilted spinach, fondant potatoes and Madeira sauce</i>	£18.50
Pan-fried sea bass <i>with olive crushed potatoes, asparagus spears and chive beurre blanc</i>	£19.50

SIDES

Thin cut crispy fries	£2.50
Creamy mashed potatoes	£2.50
Buttered new potatoes	£3.00
Chef's green salad	£3.00
Triple cooked chips	£3.50
Sautéed greens	£3.50
Sautéed spinach	£3.50

GRILL

Rosemary marinated pork chops <i>with grainy couscous, broccoli and baby carrots</i>	£15.50
Thyme marinated spatchcock chicken <i>with scallion mash, snap peas and fried plantain</i>	£15.50
Scottish salmon fillet H <i>with roasted new potatoes and green beans</i>	£18.50
8oz rump of lamb <i>with saffron mash, pak choi and beetroot purée</i>	£23.50
8oz sirloin steak	£19.50
8oz rib-eye steak	£21.50
8oz fillet of beef	£27.50
12oz T-bone steak	£27.50

All our steaks are served with baked plum tomato, field mushroom and triple cooked chips

Sauces

*Béarnaise
Red wine jus
Green peppercorn sauce
Wild mushroom sauce
Blue cheese sauce*

£2.00 each

DESSERTS

Mixed berries Eton mess <i>with wild berries compote</i>	£5.00
Coffee crème brûlée <i>with homemade lavender shortbread fingers</i>	£6.00
Fresh fruit salad V H <i>with raspberry sorbet</i>	£6.00
Lemon tart <i>with sugared berries and mango coulis</i>	£6.50
Exotic chocolate truffle torte <i>with chocolate sauce</i>	£7.00
Sticky toffee pudding <i>with vanilla ice-cream and toffee sauce</i>	£7.00
English cheese selection <i>with celery sticks, grapes, chutney and biscuits</i>	£8.50

V - Suitable for vegetarians | **H** - Healthy option

Allergen Statement

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 are inclusive of VAT at the prevailing rate.
A discretionary 10% service charge will be added to the final bill.**