

## STARTERS

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

## MAINS

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

## SIDES

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

## GRILL

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

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