

APPETISERS

Artisan bread basket	£3.50
Warm sliced pitta bread and homemade hummus dip	£3.50
Bowl of marinated mixed olives	£3.50
Antipasti platter for sharing	£8.95
<i>Italian cured meats, buffalo mozzarella, marinated vegetables and olives with focaccia bread sticks</i>	

TO START

French onion soup v *	£5.95
<i>Large melted Gruyère cheese crouton</i>	
Country style pâté *	£6.50
<i>Spiced Grand Marnier orange chutney, warm toasted bread</i>	
Chargrilled chicken satay skewers *	£6.95
<i>Cucumber and a spiced peanut sauce</i>	
Garlic and chilli king prawns flambéed in Cognac	£8.95
<i>Olive oil, garlic, hint of chilli, farmhouse bread</i>	
Japanese style tempura of vegetables v *	£5.95
<i>Ginger and soy dipping sauce</i>	
Creamy garlic mushrooms in a puff pastry case v *	£6.50
<i>Fresh cream, parsley, garlic, presented in an open puff pastry case</i>	
Sautéed chicken livers in a rich Madeira sauce *	£6.75
<i>Warm toasted brioche</i>	

FOR MAINS

Corn-fed chicken wrapped in Parma ham	£15.95
<i>Ricotta cheese, spinach, pine nuts, apricot sauce, sauté potatoes and French beans</i>	
Arabic mixed grill	£17.95
<i>Marinated chicken skewer, lamb kofta, spiced lamb cutlet, saffron and dill rice, diced cucumber and tomato salad, hummus, garlic and yoghurt dip and warm flatbread</i>	
Gammon steak with caramelised pineapple (10oz) *	£15.50
<i>Hand cut chips, grilled tomato, and garden peas</i>	
Chargrilled 28 day rib-eye steak with peppercorn sauce (10oz)	£22.00
<i>Hand cut chips, garnished with flat mushroom, beer battered onion rings, watercress and straw potatoes</i>	
Slow cooked pressed pork belly *	£14.95
<i>Crushed new potatoes, creamed leeks, sage and red wine jus</i>	
Mushroom and spinach pancakes v *	£13.50
<i>Layered pancakes with a blue cheese sauce</i>	
Lamb cutlets	£17.95
<i>Dauphinoise potatoes, French beans, flat mushroom, watercress and mint jelly</i>	
Borders homemade cheese burger in a sourdough bun (8oz) *	£11.95
<i>Emmental cheese, dill pickle, chipotle mayo and fries</i>	
Add extra toppings for £1.00 each: <i>flat mushroom, maple cured bacon, pineapple ring, fried egg, green jalapeños, gorgonzola cheese, beer-battered onion rings</i>	

PASTA

Asparagus and pea ravioli v * <i>Sage butter, shaved parmesan</i>	£13.95
Penne al pomodoro topped with mozzarella slices v * <i>Penne pasta, garlic, cherry tomatoes and basil</i>	£13.50
Spicy tiger prawn and chorizo linguine <i>Roasted red peppers, green chilli, garlic, tomatoes, parsley and rocket</i>	£15.95

FISH

Beer-battered fish and chips * <i>Hand cut chips, pea purée, fresh tartare sauce and lemon</i>	£12.95
Baked cod with a Mediterranean herb crust <i>New potatoes, steamed medley of vegetables</i>	£15.75
Malaysian spiced fish and prawn curry * <i>Spices, coconut, pineapple, tamarind, green chilli, steamed basmati rice and naan bread</i>	£14.50

SIDES v

Hand cut chips	£3.50	Garlic ciabatta slices	£3.25
French beans sautéed with garlic butter	£2.75	Beer battered onion rings	£2.50
Wild rocket and parmesan side salad	£3.25	Mixed leaf side salad	£2.95
Dauphinoise potatoes	£3.75	Steamed seasonal vegetables	£3.50

SOMETHING TO FINISH

Panna cotta * <i>Raspberry compôte</i>	£5.50
Sticky toffee pudding * <i>Vanilla ice-cream with warm toffee sauce</i>	£5.25
Tiramisu *	£5.25
Belgian waffles <i>Caramel and chocolate chip ice-cream with toffee sauce</i>	£5.75
Selection of ice-creams * <i>Please ask for today's selection</i>	£4.95
Selection of English cheeses <i>Cotswold cheddar, Cornish brie, Shropshire blue, spiced chutney, celery, grapes and biscuits</i>	£6.95

v = vegetarian option

***Guests on promotional vouchers or dinner inclusive tariffs may choose from the starred items.
(Non-starred items are available at an extra charge. Please ask for details.)**

**All prices include VAT at the prevailing rate.
An optional 10% service charge will be added to your bill.**

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**