

Crusty Bread 2.65 V

Three chunky wedges, a variety of flavours served with olive oil and balsamic vinegar



Hummus & Mixed Olives 3.45 V

Italian olives marinated in garlic and herbs served with warm pitta bread

STARTERS

Crispy Four Cheese Ravioli 5.95 V

With a spicy tomato sauce

Oaked Smoked Salmon 6.95

With dill potato salad, caviar and sour cream

Chef's Soup of the Day 5.65 * V

Accompanied with a wedge of freshly baked bread

Duck & Chestnut Terrine 5.95

beside onion jam and toasted brioche

Prawn Cocktail 5.95 GF

Shaved fennel and avocado salad

Moules Marinière 7.95 *

With garlic and olive oil

Vegetable Pakora 6.50 V GF

Served with chilli pickle and baby salad

Charcuterie Board 7.95 *

Mortadella, Salami, Bresaola & pickles

Classic Caesar Salad 5.50/11.95 *

Including crispy pancetta, garlic croutons and parmesan cheese [sauce contains anchovies]

MAINS

Five Spice Belly Pork 17.00

Alongside pak choi and stir fried vegetables

Braised Lamb Shoulder 18.50 GF

Partnered with pomme puree, roast root vegetables and a red wine sauce

Pea, Mint & Feta Risotto 13.50 V GF

With pea shoots and herb oil

Spatchcock Poussin 17.00 GF

With hand cut chips and devil sauce

Green Bean, Aubergine, Potato & Thai Green Curry 14.00 V GF

Served with fragrant rice

Penne Arrabiata 14.50 *

With spicy sausage in a rich tomato sauce

Vegetarian Spaghetti 13.50 VV

Accompanied by tomato sauce, olive, pine nuts and rocket

FROM THE SEA

Grilled Hake Fillet 16.00 GF

With petit pois Francais bacon and new potatoes

Salmon Fillet 16.00 GF

With saffron risotto and spinach

Crispy Seabream 16.00

With hand cut chips and remoulade sauce

FROM THE GRILL

*Our steaks are prime 28 day matured beef and cooked to your liking.
All served with hand cut chips, water cress, grilled mushroom, tomato confit and onion rings*

10oz Sirloin Steak 23.00 GF

Grilled Calves Liver with Bacon 17.50 GF

7oz Fillet Tail 21.00 GF

10oz Rib Eye Steak 23.00 GF

Pork T-Bone Marinated in Thyme, Lemon & Garlic 17.50 GF

8oz Rump Steak 19.00 GF

TO ACCOMPANY 1.50

Peppercorn Sauce Red Wine Sauce Garlic Mayonnaise Roquefort Butter Peppercorn Butter Herb Butter Chilli Butter

SIDES 3.25

Hand Cut Chips New Potatoes Mashed Potatoes Seasonal Green Vegetables Honey Roast Carrots Mixed Salad Green Salad

Please note that as our menu is made using seasonal & fresh produce, some items may be changed or no longer available and this menu is for indicative purposes only.

Please ask a member of our team to check item availability.

A discretionary 10% service charge will be added to your bill

(H) Healthy Option (GF) Gluten Free (V) Vegetarian (N) May Contain Nuts *Can Be Served GF (VV) Vegetarian & Vegan