

Crusty Bread 2.95 V

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

mour

Hummus & Mixed Olives 3.95 V

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

STARTERS

Fresh Mussels 6.95 GF

White wine, parsley and garlic

Crispy Squid 7.95

Mango salsa and sweet chilli dip

Chef's Soup of the Day 5.95 * V

Accompanied with a wedge of freshly baked bread

Chicken & Ham Terrine 6.95 GF

Tarragon mayonnaise and a honey mustard dressing

Tiger Prawns & Saffron Risotto 7.50 GF

With fresh herbs

Baked Duck Egg 6.95

Chorizo, spinach and a red wine sauce with toasted sourdough

Mixed Leaf Mozzarella Salad 6.95 GF

Mint, peach and prosciutto

Salmon Gravlax 7.50 GF

Pickled beetroot and dill crème fraiche

Classic Caesar Salad 6.95/11.95 *

Crispy pancetta, garlic croutons and parmesan cheese (sauce contains anchovies)

MAINS

Sweet Potato & White Bean Chilli 16.00 VV GF

Rice and seasonal salad

Orecchiette Pasta with Tiger Prawns 16.50 V

With broccoli, chilli and garlic

Roast Breast of Gressingham Duck 18.50 GF

Potato terrine & a braised chicory red wine sauce

Wild Mushroom Tagliatelle 15.00 * V

Shaved parmesan and fresh herbs

Vegan Burger 16.00 VV

Chickpeas, Sweetcorn, Herbs and spices served in a brioche bun with spicy fries

Pan Fried Chicken Breast 17.50

Wild mushroom gnocchi and grilled asparagus

Beef Medallions 19.50 GF

Baby spinach, truffle mashed potato & a red wine sauce

FROM THE SEA

Sicilian Roast Seabass 17.95 GF

With capers, tomatoes, olives, basil crumbs and new potatoes

Mour Fish Curry 17.50

Fragrant rice & flatbread

Grilled Fillet of Salmon 15.50

Miso and honey glaze, pak choi, soba noodles & sesame seeds

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 24.00 GF

Grilled Calves Liver with Bacon 17.50 GF

7oz Fillet Tail 21.00 GF

10oz Rib Eye Steak 24.00 GF

Grilled Lamb Chops with Mint Sauce 21.00 GF

TO ACCOMPANY 1.50

Peppercorn Sauce

Red Wine Sauce

Garlic Mayonnaise

Roquefort 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