

Food

To Share

Selection of rustic bread, roasted garlic, parsley butter, balsamic & olive oil v	5.95
Honey glazed box baked camembert, rustic bread, roasted garlic, red onion marmalade v	11.95

Starters

Soup of the day VE	5.95
Wild mushroom, garlic & tarragon tartlet v	6.50
Chicken liver parfait, toasted brioche, red onion marmalade	7.50
Cumberland sausage & black pudding scotch egg, appleslaw	7.50
Panko breaded brie, cranberry sauce, crispy pancetta, house salad VA	6.95
Crispy duck salad, watermelon, cashews, soy & hoisin sauce GF	8.50
Scallops, black pudding bonbons, minted pea puree, pancetta	15.00
Moule mariniere, fresh bread GFA	7.95 / 15.95

Mains

Tagliatelle, king prawns, mussels, clams, squid, chorizo, sweet chilli & white wine sauce, gremolata	16.95
Root vegetable wellington, rich tomato ragu, crispy kale VE	14.50
Beetroot & goats cheese torteloni, salt baked beetroot, goats curd, lambs leaf v	14.95
Triple cooked pork belly, carrot puree, tenderstem broccoli, root vegetable dauphinoise GF	17.95
Tempura sea bream fillet, fries, minted pea puree, homemade tartare sauce	16.95
Beef steak burger, tomato, gem lettuce, Monterey jack cheese, fries, homemade coleslaw GFA	14.95
Rotisserie chicken, truffle & lemon glaze, fries, aioli, rich chicken stock jus, house salad GF	16.95
Confit duck leg, butternut squash puree, fine green beans, plum sauce GF	17.50

Fish

Served with minted new potatoes, tenderstem broccoli, parsley & roast garlic butter GF, DFA

Pan seared Sea bream	16.95	baked whole plaice	20.95	pan roast halibut	32.00
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Add a sauce - Buerre noisette / bernaise / sauce vierge

Steaks

Served with confit tomato, grilled mushrooms, house salad, fries, parsley butter GF, DFA

8oz rump steak	18.95	8oz sirloin	25.00	6oz fillet	32.00
<i>peppercorn</i>	<i>2.00</i>	<i>red wine jus</i>	<i>2.00</i>	<i>Bearnaise</i>	<i>2.00</i>

Pudding & Cheese

Baked blueberry cheesecake, lemon curd	6.50
Hot chocolate fudge sundae	6.50
Baileys chocolate pot, whipped cream, caramelised orange zest GF	6.50
Classic crème brulee	6.50
Lemon posset, homemade shortbread biscuit GFA	6.50
Selection of ice-cream GF	6.50
Cheese selection, oatcakes & crackers, homemade chutney	9.50

Please see a member of our team for any allergy or dietary information.

V – vegetarian. VE – vegan. GF – gluten free. DF – dairy free. GFA – gluten free adaptable. DFA – dairy free adaptable.