



NIBBLES

Ciabatta Bread Basket & Butter.....	£4.95
Marinated Olives	£3.95
Balsamic Oil	£1.00

STARTERS

Farmhouse parfait, champagne infused apple chutney, toasted ciabatta (nf) (gluten free bread available).....	£9.95
Cheese souffle, rocket garnish, finished with herb oil (v,nf)	£12.95
Apple, blue cheese, walnut salad finished with herb oil (gf,v)	£9.95
King prawns, cherry tomatoes, tomato concasse, crostini (nf,gf exception of crostini, available gluten free).....	£11.95
Smoked salmon, beetroot & carrot pickle, avocado mousse, crostini (df,nf,gf exception of crostini, available gluten free)	£12.95
Seared fillet of beef, thinly sliced, tenderstem broccoli, mustard mayonnaise, finished with parmesan, vegetable pickle & garlic crisps (gf,nf)	£12.95

Please see over for Vegetarian/Vegan options

Please inform your server of dietary requirements

VE-Vegan / V-Vegetarian / GF-Gluten Free / DF-Dairy Free / NF-Nut Free



MAINS

Pan seared seabream, creamy lemon arborio risotto, finished with avocado mousse, caviar (gf,nf)	£19.95
Pasta Verde, king prawns, courgette, chilli flakes, creamy lemon sauce finished with parmesan (nf)	£19.95
Organic roasted chicken breast, chargrilled vegetables, three peppercorn sauce (gf,nf,df exc sauce)	£18.95
Confit duck leg, truffle mash, seasonal vegetables finished with a berry jus (gf,nf,df exc dairy in mash)	£22.95
Braised lamb shank, roasted new potatoes, grilled vegetables, finished with minted red wine jus	£29.95
Slow cooked Angus beef, roasted new potatoes, grilled vegetables, red wine jus (gf,df,nf).....	£25.95
Fillet Steak 8oz, grilled vegetables, sauce of your choice (gf,df,nf)	£32.95
Recommended by Chef medium Rare - (Peppercorn, Blue Cheese, Red Wine Jus, Garlic Butter) (gf,nf)	

SIDES

Fries (v,ve,gf,df,nf)	£3.95
Parmesan & truffle fries (v,nf,gf)	£5.95
House salad (v,ve,gf,df,nf)	£3.95
House vegetables (steamed tenderstem brocoli & carrots v,ve,gf,df,nf)	£4.95
Grilled vegetables (mix of peppers,courgette,onion) (v,ve,gf,df,nf)	£4.95
Buttered new potatoes (v,gf,nf)	£4.95
Sauteed mushrooms (v,ve,gf,df,nf)	£4.95

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DESSERTS

Warm pecan pie served with vanilla icecream (v).....	£8.95
Poached rhubarb pannacotta, finished with poached rhubarb, crushed pistachio (available nut free) (v,gf,nf)	£9.95
Chantilly lemon & white chocolate pavlova (v,nf)	£7.95
Sticky toffee pudding, toffee sauce, vanilla icecream (gf,nf,v)	£8.95
Cheesecake of the day served with vanilla icecream (v,nf)	£7.50
Chocolate & orange slice, layered on chocolate brownie served with fruit compote (ve,v,gf,df,nf)	£8.95
Affogato, vanilla icecream, hot espresso (v, gf,nf)	£6.95
Cheese selection served with biscuits, chutney & fruits (£5 supplement) (v,nf).....	£12.95
Icecream & sorbet with wafer (3 scoops).....	£6.95
Icecream – Coconut, Mint choc chip, Salted caramel, Vanilla, Pistachio (v,gf)	
Sorbet – Passion fruit, Lemon, Raspberry (v,ve,gf,df,nf)	

HOT DRINK, DESSERT WINE, PORT & LIQUEUR

DESSERT WINE

Monbazilliac, Chateau Poulvere, 50 ml £8.50, 100ml £11.95, Bottle £ 41.95

Red Muscadel, 50ml £8.50, 100ml £11.95, Bottle £41.95

PORT

KOPKE RUBY – 50ml £6.95, 100ml £10.95

KOPKE TAWNY – 50ml £6.95, 100ml £10.95

HOT DRINK -Americano, Cappuccino, Espresso, Double espresso, Latte, Hot chocolate, Mocha, Floater coffee, Breakfast tea, earl grey tea, green tea, Peppermint tea £3.50

LIQUEUR COFFEE – Irish coffee, Calypso coffee, Bailey’s coffee, Italian coffee, French coffee £7.50-£7.95

SPIRITS – Cointreau, Amaretto, Kahlua, Southern comfort, Limoncello, Frangelico, Baileys, Tia maria, Grand Marnier, Hennessy, Makers Mark, Glenfiddich 12 year, Remy Martin, H by Hine, Woodford Reserve, Monkey Shoulder, Jameson,

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VEGETERIAN & VEGAN

STARTERS

- Parsnip soup, baked ciabatta (v,nf) (request for dairy free or gluten free bread).....£6.95
- Warm sweet potato, apple walnut salad, finished with balsamic dressing (ve,v,gf,df,nf).....£8.95
- Baked mushrooms, served with sweet chilli tomato salsa finished with herb oil (v,ve,gf,df,nf) .£8.95
- Lebanese style smoked aubergine, toasted sesame seeds, warm ciabatta
(v,ve,df, gf request for gluten free bread).....£8.95

MAINS

- Roasted sweet potato, seasonal vegetables cooked with truffle oil finished with garlic crisps,
& toasted sesame seeds (v,ve,gf,df,nf).....£16.95
- Roasted pepper filled with garlic saffron smashed sweet potato, parsnip puree, seasonal
vegetables, finished with herb oil (v,ve,gf,df,nf)£16.95
- Spiced green lentils, roasted new potatoes, parsnip puree & seasonal vegetables
(v,ve,gf,df,nf)£16.95
- Spinach & ricotta filled tortellini, cherry tomatoes cooked in a dill cream lemon sauce
finished with garnish (v,nf).....£16.95

SIDES

- Fries (v,ve,gf,df,nf) £3.95
- Parmesan & truffle fries (v,nf,gf) £5.95
- House salad (v,ve,gf,df,nf) £3.95
- House vegetables (steamed tenderstem broccoli & carrots v,ve,gf,df,nf) £4.95
- Grilled vegetables (mix of peppers, courgette, onion) (v,ve,gf,df,nf) £4.95
- Buttered new potatoes (v,gf,nf) £4.95
- Sauteed mushrooms (v,ve,gf,df,nf) £4.95

Please inform your server of any dietary requirements

VE - Vegan / V- Vegetarian / GF -Gluten Free / DF-Dairy free / NF-Nut free