



NIBBLES

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

STARTERS

Grilled goat cheese, apple, walnut salad, balsamic dressing, herb oil (v)	£11.95
Tempura whitefish, ginger sweet chilli tomato salsa (gf,df,nf)	£11.95
BBQ chicken skewers served with tamarind yoghurt (gf,nf)	£11.95
Garlic butter king prawns, warm ciabatta, rocket salad (nf,gf exception of ciabatta, available gluten free)	£11.95
Smoked mackerel & tomato bruschetta (df,nf,gf exception of ciabatta, available gluten free)	£10.95
Hand-picked crab meat, lemon mayo, vegetable pickled salad, toasted ciabatta (nf, gf exception of ciabatta, available gluten free)	£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

Salt water haddock baked in garlic butter, asparagus, vegetable puree, cream sauce (gf,nf)	£21.95
Buttermilk marinated organic roasted chicken breast, served with tender stem broccoli and carrots, mushroom truffle oil sauce (gf,nf)	£19.95
Pan seared loin of venison, butter crushed new potato, spiced carrot puree, seasonal vegetables finished with red wine jus (gf,nf,request df)	£29.95
Pan seared pork loin, new potatoes, vegetable puree, seared pak choi, fruit compote finished with pan jus (gf,df,nf)	£17.95
Seared Pak choi salad with garlic butter stir fry king prawns (gf,nf,df to be requested)	£19.95
Hand-picked crab meat & king prawns cooked with spinach pasta verde, cherry tomatoes, chilli flakes, parmesan, lemon cream sauce (nf)	£21.95
28 days age fillet steak 8oz served with grilled vegetables, sauce of your choice (gf,df,nf) Recommended by Chef medium Rare - (Peppercorn, Blue Cheese, Red Wine Jus, Garlic Butter) (gf,nf)	£34.95

SIDES

Fries (v,ve,gf,df,nf)	£4.50
Parmesan & truffle fries (v,nf,gf)	£5.95
Mixed salad (v,ve,gf,df,nf)	£4.50
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
Seared asparagus (v,ve,gf,df,nf)	£5.95
Seared pak choi (v,ve,gf,df,nf)	£5.95

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VEGETERIAN & VEGAN

STARTERS

Spiced carrot soup, baked ciabatta (v,nf) (request for dairy free or gluten free bread)	£7.50
Smoked aubergine, crispy garlic, pomegranate, rocket & pickled vegetables, finished with toasted sesame seeds & extra virgin olive oil, baked ciabatta (v,ve,gf,df request for gluten free bread)	£9.95
Grilled halloumi, apple, walnut salad, finished with balsamic oil (v,gf)	£9.95
Garlic baked mushrooms, served with sweet chilli tomato salsa (v,ve,gf,df,nf)	£8.95

MAINS

Saffron baked roast aubergine, spiced carrot puree, seared pak choi, with pickled vegetable & herb oil (v,ve,gf,df,nf)	£16.95
Wild mushroom risotto, finished with truffle oil, rocket & vegetable pickled salad (v,nf,gf)	£16.95
Potatoes & vegetable filled zucchini, baked with saffron & garlic, served on a rich tomato concasse (v,ve,gf,df,nf)	£16.95
Butternut squash & sage filled ravioli, cherry tomatoes cooked in a rich tomato concasse sauce, finished with parmesan & garnish (v,nf)	£16.95

SIDES

Fries (v,ve,gf,df,nf)	£4.50
Parmesan & truffle fries (v,nf,gf)	£5.95
Mixed salad (v,ve,gf,df,nf)	£4.50
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
Seared asparagus (v,ve,gf,df,nf)	£5.95
Seared pak choi (v,ve,gf,df,nf)	£5.95

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DESSERTS

Sticky toffee pudding, toffee sauce, vanilla icecream (gf,nf,v)	£9.95
Cheesecake of the day served with vanilla icecream (v,nf)	£8.50
Toffee pecan roulade, vanilla icecream, toffee sauce (v)	£7.95
Chocolate truffle torte, fruit compote (v,ve,gf,df,nf)	£8.95
Frutti di Bosco, pastry filled with patisserie cream, sponge layer, forest fruits served with vanilla icecream (v,nf)	£8.95
Affogato, vanilla icecream, hot espresso (v, gf,nf)	£6.95
Cheese selection served with biscuits, chutney & fruits (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

Chateau Haut Mouleyre Cadillac, 50 ml £8.50, 100ml £11.95

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

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, Baileys coffee, Italian coffee, French coffee £9.95

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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