

Set Menu- 2 courses £16.45 3 courses £19.95

Tomato Soup
Basil crème fraiche, fresh bread

Mushroom Crepes
Enoki tempura mushroom

Mini Fish Pie - Cheddar cheese crust

Melon, Figs & Parma Ham
Pomegranate & mint syrup

Goats Cheese & Red Onion Tart - Mixed leaves

Pan fried Scallops (£3.00 supplement)
Pea puree, onion puree, chorizo

Twice Baked Smoked Applewood Cheddar Soufflé
Bacon jam, dressed leaves

Warm Salad of Smoked Duck
Pancetta, smoked almonds, honey & mustard
dressing

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Cajun Blackened Pork Belly
Chorizo mashed potato, seasonal greens, sticky BBQ
sauce

Panko Breaded Indian Chicken
Aloo vada, onion bhaji, sweet curry sauce

8 oz Lamb Rump (served pink) (£2.50 supplement)
Crushed new potato, peas, broad beans & pancetta,
redcurrant jus

Pan Fried Sea Bass
Sautéed new potatoes, samphire, brown shrimp &
caper hollandaise

Salmon Teriyaki
Stir fried vegetables, sticky rice, pak choi, sesame,
lime & coriander crème fraiche

Chestnut Mushroom Tagliatelle
Asparagus, peas & broad beans, taleggio cheese

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Plum Crumble - Homemade custard

Strawberry Cheesecake - Pink fizz sorbet

Gin & Tonic Jelly - Rhubarb ice-cream

Vanilla Pannacotta
Baked peaches, white peach coulis

Chocolate Tart - Coffee Ice-cream

Cheeseboard - Stilton & Cheddar

Something From Our Chargrill

All our beef is matured on the bone in the
traditional manner for 30 days

10 oz Sirloin £19.95

10oz Ribeye £22.95

7oz Fillet £26.95

Add a starter for £5.00

Add a dessert for £5.00

All steaks served with either skinny or
homemade chip, garlic mushroom, grilled
tomato & dressed rocket

Add a sauce for £2.95

Stilton, Diane, Peppercorn

Upgrade to Surf & Turf £4.95

6 Tempura Prawns

**Before you order please inform
staff of any food allergies &
intolerance**