



Starters

Soup of The Day
Topped with Crispy Croutons
£4.50



Traditional Chicken Liver Parfait
Homemade Red Onion Chutney and Wholemeal Toast
£5.95



Buffalo Mozzarella and Tomato Salad
Rocket and Basil Pesto Dressing
£6.95



Deep Fried Whole Camembert
Cranberry Sauce and a Toasted Flute
£6.95



Crispy Duck in Hoisin and Plum Sauce
Served on a Salad of Mooli, Carrot and Mixed Leaves
£7.95



Rosettes of Smoked Scottish Salmon
With Rocket Salad and Chive Crème Fraîche
£8.95



Hand Dived King Scallops
Topped with Pernod Cream and Crispy Pancetta
£9.95

Main Course:

Confit Duck Leg

With Bubble & Squeak and Port Jus

£14.95



Mixed Seafood Tagliatelle Marinara

£14.95



Supreme of Free Range Chicken

Fondant Potato and Tarragon Jus

£15.95



Duo of Slow Braised Pork Belly and Seared Scallops

Accompanied by Cauliflower and Pea Purees

£17.95



Pan Fried Fillet of Sea Bass

Crushed New Potatoes and Madeira Cream

£18.95



Braised Rump of Lamb

Dauphinoise Potato, Red Wine and Rosemary Jus

£18.95



Char Grilled Sirloin Steak

With Field Mushroom, Roasted Cherry Tomatoes, Hand Cut Chips
And Green Peppercorn Sauce

£20.95



Wild Mushroom Risotto (V)

Parmesan Shavings

£14.95



Vegetarian Option of the Day

(Please ask your server)

£14.95

Desserts

Sticky Toffee Pudding
With Caramel Sauce
£4.95



Homemade Tiramisu
With Coffee Syrup
£4.95



Baked Vanilla Cheesecake
With Berry Compote
£4.95



Homemade Crème Caramel
With Fresh Fruit
£4.95



Homemade Apple Crumble
Served with Hot Custard
£4.95



Traditional Lemon Tart
Berry Coulis
£4.95



Selection of English and Local Cheese
With biscuits
£6.95

All of our dishes are made to order from fresh ingredients and are therefore subject to availability.

**Some dishes may contain traces of nuts.
Please advise your waiter of any dietary requirements.**

All Gratuities are at Guests' Discretion