

A la carte

STARTERS

Soup of the day (V) £6.00

Please ask your waiter

Satay chicken £7.00

Homemade satay chicken, risotto mozzarella ball served with naan bread

Fishcake £7.00

Smoked haddock and Applewood cheese fishcake, poached egg and hollandaise sauce

King scallops £9.50

King scallops served with parsnip puree, smoked duck and sweet chili

Camembert £6.50

Baked camembert, roasted garlic, rosemary, served with fig chutney and baguette

Mussels £7.00

Mussels cooked in a creamy white wine sauce, bread and butter

MAINS

Seabass £16.50

Pan fried fillet of seabass, devilled butter, samphire, parsnip puree, crushed new potatoes

Polenta (V) £11.00

Polenta served with goat cheese, beetroot, roasted butternut squash, red onion, spinach and Port dressing

Sirloin steak £20.50

Grilled dry aged sirloin steak, tomato, mushroom, green salad and French fries
Pepper or Bearnaise sauce

Beef Wellington £27.00

Beef wrapped in puff pastry and Parma ham, served with Dauphinoise potato, fine beans and Port jus

Seafood skewer £17.50

Monkfish, scallops, salmon, prawns served with Bearnaise sauce
Rice or French fries

Venison Steak £17.00

Venison steak served with fondant potatoes, cranberry sauce, curley kale and glazed carrots

Pork Belly £16.50

Slow cooked belly of pork served with mash potatoes, apple compote, carrot cumin puree crackling and black pudding Scotch Egg

DESSERTS

Crème brulee of the day £5.50

Please ask your waiter

Chocolate brownie £6.50

Chocolate brownie served with crème anglaise and maple ice cream

Sticky toffee pudding £6.50

Warm sticky toffee pudding served with caramel sauce and vanilla ice cream

Walnut and Raspberry Pie £6.50

Walnut and Raspberry Pie served with maple ice cream

Cheesecake £6.50

Baked vanilla cheesecake, berry compote and vanilla ice cream

Cheeseboard £8.50

Selection of 4 cheeses

Grapes, celery, apricot chutney and biscuits

NIBBLES

Selection of bread and butter £2.50

Olives £2.95

SIDES £2.95

Cream Spinach

Roasted butternut squash and wild mushroom

Fine beans with saute shallots

WINES OF THE WEEK

Red Saumur Rouge Affinite Domaine de la Guilloterie

Loire, France

Bottle £23.00

Pure Carbenet Franc but vinified in less of a « serve chilled » kind of way than some. A serious Bordeaux alternative. Grilled or cured meats

White Sauvignon Blanc Bascand

Marlborough, New Zealand

Bottle £22.00

Exotic and spicy Sauvignon from Marlborough which shows pineapple and freshly-cut grass aromas, seafood or green veg.

Please tell the management if you have any allergies