

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

Pigeon £7.00

Maple pigeon breast, pancetta hash, pear and poached egg

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 £6.00

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

Mussels £7.50

Mussels cooked in a creamy cider sauce, bread and butter

MAINS

Seabass £14.50

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

Falafel (V) £11.00

Falafel, tzatziki sauce, rice, tomato and red onion salad

Sirloin steak £21.00

Grilled dry aged sirloin steak, tomato, mushroom, green salad and French fries

Pepper or Bearnaise sauce

Lamb cannon £19.00

Roast cannon of lamb, pea and mint puree, lamb jus, fine beans, dauphinois potatoes

Seafood skewer £18.50

Monkfish, scallops, salmon, prawns served with Bearnaise sauce

Rice or French fries

Beef Wellington £27.50

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

Pork belly £19.00

Slow cooked belly of pork, carrot and cumin puree, apple compote, mash potatoes, crackling and black pudding scotch egg

Duck £17.50

Roast duck breast and bon bon, fondant potato, braised carrot, celeriac puree, tender stem broccoli

DESSERTS

Crème brulee of the day £5.50

Please ask your waiter

Chocolate brownie (GF) £6.50

Chocolate brownie served with vanilla ice cream

Sticky toffee pudding £6.50

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

Tart Tatin £6.50

Warm apple tart, vanilla ice cream, caramel sauce

Poire Belle Helene £7.00

Poached pear with a hazelnut and tonka bean cream, coffee and black chocolate mousse and crispy chocolate tuile

Cheeseboard £8.00

Selection of 4 cheeses

Grapes, celery, apricot chutney, walnuts and biscuits

Coffee gourmand £6.00

Mini brownie, mini crème brulee, mini sticky toffee pudding
Americano coffee

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

Champagne Brut Tradition de Lozey

Glass £8.00 Bottle £40.00

A true grower Champagne produced by the same man who grows the grape. Dry but rich and showing long ageing

Pinot Noir Les Incontournables Vin de France

Glass 175ml £5.20 Glass 250ml £7.40 Bottle £20.50

Light-bodied and refreshing simple Pinot Noir. Cherry notes and a soft finish. Pigeon perhaps or pork. Or the Wellington...

Please tell the management if you have any allergies