

Menu

Lunch 3 courses £17.95 / 2 courses £14.95

Dinner 3 course £19.95 / 2 courses £16.95

STARTERS

Soup of the of the day (V)

Please ask your waiter

Satay chicken

Homemade satay chicken, risotto mozzarella ball served with naan bread

King Scallops +£4

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

Camembert

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

Fishcake

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

Pigeon

Maple pigeon breast, pancetta hash, pear and poached egg

MAIN COURSE

Salmon

Pan fried fillet of teriyaki and sesame salmon, avocado and fragrant rice tian, crispy nori, pak choi, siracha mayonnaise

Curry (V)

Goan vegetable curry rice, naan bread

Lamb Cannon +£3

Roast cannon of lamb, pea and mint puree, lamb jus, Fine beans, Dauphinois potatoes

Sirloin steak +£3

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

Pork belly

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

Chicken

Roast breast of chicken stuffed with mozzarella, carrot and cumin puree, chicken jus, Dauphinois potatoes and rocket salad

Duck

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

DESSERTS

Crème brulee

Please ask your waiter

Brownie (GF)

Chocolate, nut and rye brownie served with crème anglaise

Sticky toffee pudding

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

Cheeseboard +£3

Selection of cheese served with grapes, celery, apricot chutney and biscuits

Apple pancake

Roasted caramelized apples, salted caramel ice cream

Beignets

Beignets stuffed with chocolate, banana and hazelnut, banoffee pie ice cream

Poire Belle Helene

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

SIDES £2.95

Cream spinach

Fine beans with sauté shallots

Roasted butternut squash and wild mushroom

NIBBLES

Selection of Bread and Butter £3.00

Mixed Olives £2.95

WINE SUGGESTIONS

Merlot Aromo Red, Chile

Bottle £17.50

Soft on the approach with a delicious firmness through the palate. A real find and very moreish with steak or blue cheese

Sauvignon blanc Aromo, White, Chile

Bottle £17.50

Weightier than a lot of Chilean Sauvignons and giving an appealing fruitiness. Shellfish, goat's cheese or vegetarian

Please tell the management if you have any allergies