

Sample December menu

Starters

A bowl of marinated Italian olives 3.50 gf v vg

A skillet of sizzling tiger prawns with olive oil, chilli, garlic, aioli & crusty bread 10.50

Whole box baked camembert with onion marmalade & crusty bread (to share) 14.00

Seared scallops with crushed peas & bacon 16.50 gf

Crayfish cocktail, Marie Rose sauce, brown bread & butter 10.00

Mussels steamed in cider & cream with pancetta 9.00

Goujons of hake with tartare sauce 9.00

Ham hock terrine with chutney & toast 9.25

Mains

Char grilled 8oz 28 day aged rump steak 25.00

Char grilled 8oz 28 day aged Flat iron steak 25.00

Steaks garnished with roast beef tomato with a herb crumb, garlic portobello mushroom & hand cut chips, green peppercorn sauce or garlic & parsley butter

Beer battered haddock & chips with tartare sauce, crushed peas 20.00

Chicken breast baked with avocado, garlic & cream, leaf salad & French fries 22.00

Fillet of Atlantic cod, crushed new potatoes, pea, bacon & cream sauce with spring onions & little gem 24.00

Char grilled steak burger, crisp bacon & melted cheddar in a brioche bun with French fries 19.00

Pan fried calf's liver, caramelised red onions, spinach, crisp bacon, gravy & French fries 22.00 gf

Aubergine Parmigiana – a skillet of baked aubergine in a rich tomato sauce with parmesan, mozzarella & a herb crumb, garlic bread 16.50

Moules mariniere with fries and mayo 17.00 gf

Fillet of haddock with a crust of tartare sauce, breadcrumbs and cheese, spinach & new potatoes 20.00

Festive baguette – Turkey, cranberry sauce, brie, pigs in blankets & garlic fries 13.00 (lunchtime only)

A discretionary 10% service charge will be added to tables of 6 or more