

Sample January Menu 2025

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 roast onion puree & crisp prosciutto 16.50
- Crayfish cocktail, Marie Rose sauce, brown bread & butter 10.00
- Home cured salmon with herbs, horseradish crème fraiche 11.00
- Twice baked spinach & comte souffle with parmesan cream 10.50
- Carpaccio of venison with baby beets, cornichon & parsnip crisps 12.00
- Chicken liver pate with chutney & toast 8.50

Mains

- Char grilled 8oz 28 day aged rump steak 25.00
- Char grilled 8oz 28 day aged Flat iron steak 25.00
- Char grilled 7oz Fillet steak 35.00
- 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
- Grilled fillet of halibut, Hollandaise sauce, fine green beans & new potatoes 27.00
- Rump of lamb, red wine, redcurrant & rosemary jus, braised fennel, buttery garlic mashed potato 30.00
- Pink duck breast, red wine sauce, charred little gem, crispy layered potato 28.00
- Imam Bayaldi – Turkish spiced stuffed aubergine with mint yoghurt & jewelled cous cous 18.00
- Pan fried calf's liver with spinach, crisp bacon, caramelised red onions, gravy & French fries 22.00