

Example September 2020

Starters

- Seared scallops with cauliflower puree & chorizo 14.50
- Mediterranean shell on prawns with aioli 8.50 gf
- Ham hock terrine with chutney & toasted sourdough 7.75
- Fresh baked figs wrapped in Parma ham filled with gorgonzola 7.50 gf
- Seared pigeon breast, black pudding & apple salad 8.50 gf
- A skillet of sizzling tiger prawns with chilli, garlic, aioli & crusty bread 9.00
- Box baked camembert with chutney, dill pickle & crusty bread (to share) 14.00 v
- Heritage tomato, mozzarella & pesto salad 8.00 gf
- Crab linguine with chilli, coriander & lime 9.00

Mains

- Char-grilled 8oz 28-day aged ribeye steak, bearnaise sauce, lamb's lettuce, king oyster mushroom, hand cut chips 24.00
- Beer battered haddock with tartare sauce & hand cut chips 14.00
- Seared calf's liver with caramelised onions, crisp bacon, wilted spinach & crushed new potatoes 17.00 gf
- Pan fried fillets of seabass on pesto linguine, leaf salad 18.00 gf
- Honey & soy marinated 6oz rump steak, cooked rare, Asian slaw, garlic & rosemary fries 16.00 gf
- Aberdeen Angus steak burger, crisp bacon & melted cheddar in a brioche bun with French fries 15.00
- Pan roasted loin of halibut, crab Hollandaise, spinach, samphire & new potatoes 24.00 gf
- Whole roasted tandoori poussin with raita, tomato & red onion salad & Bombay potatoes 16.50 gf
- Pork stroganoff with steamed basmati rice 15.00 gf
- Fillet of salmon on a pea, basil & rocket risotto with parmesan & a leaf salad 16.00 (Risotto only 12.00 v)
- Halloumi & flat mushroom burger with harissa mayo & French fries 13.50 v

Puddings

- Vanilla crème brulee with raspberry coulis 7.00 gf
- Warm chocolate fudge cake with chocolate sauce & vanilla ice cream 7.00
- Peanut butter cheesecake with chocolate sauce 7.00
- Vanilla ice cream with butterscotch sauce 6.00 gf
- Vanilla panna cotta with strawberry & black pepper compote 7.00 gf
- Mango & passionfruit posset with strawberries 7.00 gf
- Affogato – Vanilla ice cream with amaretti biscuits, amaretto & a shot of espresso 7.00
- Mature cheddar & gorgonzola with biscuits 8.00