



While you wait

Selection of fresh breads with dipping oil with balsamic vinegar and butter <i>gluten free option available</i>	£4.50
Marinated olives	£2.95

Small plates

Bravas - fried potatoes served with bravas tomato sauce	£4.00
Whitebait served with sweet chilli mayonnaise	£5.50
Crispy Aubergines in tempura batter with honey	£4.50
Chicken Skewers with toasted bread and rocket	£5.50
Sharing platter of whitebait, Bravas, crispy aubergines and chicken skewers	£15.95

Starters

Soup of The Day served with crusty bread (GF)(V)	£6.95
Beetroot Hummus served with pitta bread, crispy beetroot and micro amaranth (GF)(V)	£7.50
Prawn and Salmon Cocktail served with salad and marie rose sauce (GF)	£7.95
Fish Platter served with smoked salmon, dressed crayfish, pickled herring, mackerel pate, smoked gravlax and salmon tartare (GF)	£7.25
Make it a large Fish Platter	£10.25
Scallops served with a trio of beetroot puree, apple puree, crispy bacon and pea-shoots (GF)	£7.95
Larger portion of Scallops	£10.25
Beef Cheek Croquettes served with tomato confit	£7.95

Prices include VAT at 20%. Service charge Not included except for parties of 6 or more where a discretionary 10% is added – all tips go directly to staff.

Please let us know if you have any allergies.

For the comfort of other diners please refrain from using mobile phones in the dining room. Thank you.



Mains

Fish of the Day - Please see board for details

8oz Sirloin Steak with Chunky Chips, Roasted Cherry Tomatoes, Pea Shoots & Garlic Mushrooms (GF) **(Add Peppercorn Sauce or Red Wine Jus for £2.50)** £18.95

Homemade Fish & Chips Served with Pea Puree, Chefs' Tartare Sauce & Chunky Chips (GF Option) £15.50

Medallion of Venison served on a bed of Kale, Parsnip Puree, Fondant Potatoes, Blackcurrant & Red Wine Jus & Crispy Parsnips (GF) £18.95

Hungry? Why not ask for two medallions instead of one? £22.95

Homemade Beef Burger served with coleslaw, chunky chips £11.95
Add Bacon or cheese for £1.00

Pearl Barley Risotto served with pumpkin puree, sautéed celery, chestnuts and rainbow chard (GF)(V) £15.95

Chef's Curry chicken curry served with basmati rice, mango chutney, mint yoghurt and poppadum £14.95

Chicken Ballotine stuffed with wild mushrooms served with leeks, sautéed potatoes, buttered spring cabbage and wild mushroom jus £15.95

Sides

Dressed Mixed Leaf Salad	£3.95
Sautéed Potatoes	£3.50
Seasonal Vegetables	£4.50
Chunky Chips or French Fries	£3.50

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Desserts

Chocolate Brownie

with toffee sauce, clotted cream and wild berries
£7.95

Rhubarb and Blackberry Crumble

Served orange, lemon and ginger zest and Crème Anglaise
£7.95

Custard Foam

With Cointreau sponge and cookie ice cream
£7.95

Carpaccio's Pineapple

Served with a spicy rum sauce and coconut ice cream
£7.95

A Trio of Homemade Ice-creams

Or Sorbets (*or a mix*)
£6.95

Cheese board

A selection of cheese, cornichons,
mixed grapes and mixed biscuits
£10.95

A full selection of bar or Hot drinks is also available. Please ask for details.

Wines by the Glass:

White

Sauvignon Blanc, El Paso, Chile

Herbaceous, green flavours of kiwi and gooseberries

Pinot Grigio, Garganega, Italy

Light, crisp and refreshing

Chardonnay, Le Sanglier, France

Tropical fruit flavours of mango and pineapple

Rioja Blanco, El Coto, Spain

Delicious, crisp, full and fruity, with a clean finish.

Muscadet - Sevre et Maine Sur Lie, Fiefs de la Brie, Loire, France

Very dry, crisp and zesty, with classic Muscadet minerality.

Rosé

Pinot Grigio Rose Villa Borghetti, Italy

Delicate with hints of confectioner's strawberry

Red

Merlot, La Borie, France

Ripe damson plums and blueberries

Mad Fish Shiraz, Australia

Cassis with hints of vanilla and pepper

Sangiovese, Puglia, Italy

Juicy cherry flavours

Malbec, Alta Vista, Argentina

Ripe black fruit with hints of spice

Tempranillo, Alma de Vid, Valdepenas,

Spain, *Full of black cherry and cassis, a very round fruity red with a long finish.*

Dessert Wines

	125ml	Bottle
Ruthergeln Muscat , All Saints estate, Fresh raisin fruit backed by a hint of grape spirit and aged oak characters rise from the glass. The palate is luscious and lingering with plenty of sun-ripened raisin fruit, with some vanilla and mature fruit.	£10.95	£29.50

Mud Pie, Viognier Arneis, Adelaide The palate is equally dominated by these exorbitant apricot notes, but of equal importance are the complexing flavours of ginger bread, tinned pineapple, honey, cinnamon and cumquat.	£7.95	£22.00
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