

Starters

Goats Cheese & Beetroot Salad with Grapefruit Segments and Toasted Hazelnuts

£ 6.85

King Prawns Cooked in Chilli and Garlic-Infused Olive Oil, Lemon and Crusty Bread

£ 8.95

Pressed Ham Hock with Onion Marmalade and Country Bread

£ 8.25

Cauliflower and Cumin Fritters with Lime Yoghurt

£ 6.50

Devilled Lambs Kidneys, Piquant Sauce, Toasted Country Bread

£ 7.55

Crab & Smoked Salmon Cocktail, Avocado Cream, Crunchy Fennel Salad

£ 8.25

Mains

Whole Sea Bream Cooked En-Papriet with Fennel, Orange & Vermouth

£13.65

Slow Roast Shoulder of Lamb, Borlotti Beans, Chorizo & Clams

£ 15.50

Alfredo, Roasted Pumpkin and Toasted Pinenut Tagliatelle

£12.95

Grilled Trout Fillets, Almond Pilaf, Thai King Prawn & Mussel Curry

£ 13.50

Corn Fed Chicken Breast, Minted Peas, New Potatoes, Wild Mushrooms & Pancetta

£ 12.95

Pan Seared Skirt Steak & Braised Beef Cheeks with Parsnip Puree, Dauphinoise Potatoes

£ 14.25

Half a Roast Aubergine filled with Pumpkin, Beetroot and Parsnip Cassoulet Crumble

£12.95

Desserts

Lemon Syllabub with Candied Lemon Chards

£5.95

Hot Chocolate Fondant with Raspberry Coulis

£5.95

Classic Tiramisu

£5.95

Crepe Suzette

£5.95

Baked American Cheesecake with Cherry Sauce

£5.95