

À LA CARTE



STARTERS

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| Spiced Parsnip Soup with Parsnip Crisps and Chives (ve) | £9.00 | Warm Tart of Goat's Cheese with Thyme, Red Onion, Figs and Maple Syrup, on Lemon Dressed Leaves (vg) | £11.50 |
| Smoked Salmon and Prawn Roulade with Lime and Dill Dressed Leaves with Brown Bread and Butter | £13.00 | Crispy Duck with Blackberries, Pickled Granny Smith Apple, Soy and Ginger Dressing, Watercress and Rocket Leaves | £12.50 |
| Chicken Parfait with Brioche Crostini and Roasted Tomato Chutney | £10.50 | Sharing Platter of Honey and Truffle Oil Baked Camembert, Prosciutto, Cornichons, Sourdough, Olives and Chilli Jam | £21.00 |
| Deville Whitebait, Salt and Pepper Crispy Calamari with Saffron Aioli | £10.50 | | |

MAINS

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| Honey Roasted Pork Belly with Creamed Potatoes, Anise Glazed Carrots, Tenderstem Broccoli and a Cider and Sage Jus | £24.50 | Spinach, Wild Mushroom and Brie Strudel with Onion Marmalade, Rocket Salad and French Fries (vg) | £21.00 |
| Grilled Hake and Crispy Mussels on a White Wine, Tomato, Chorizo, Spinach, Red Pepper and Bean Cassoulet with Dill Oil | £28.00 | Pan Seared Salmon with a Wholegrain Mustard Hollandaise, Caviar, Fondant Potato, Kale and Tenderstem Broccoli | £25.50 |
| Slow Roasted Aubergine with a Moroccan Style Stuffing of Sweet Potato, Grilled Vegetables, Apricots, Chickpeas, Pumpkin, Poppy Seeds, Chilli and Coriander Oil (ve) | £20.00 | Lamb Hot Pot with Apple Braised Red Cabbage and Glazed Carrots | £27.50 |

FROM THE GRILL

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| All served with Chunky Cut Chips, Portobello Mushroom and Grilled Cherry Vine Tomatoes. | | Grilled Beef Burger Topped with Cheese and Bacon, on a Pretzel Bun with Lettuce, Tomato, Pickles, House-Made Ketchup and French Fries | £20.00 |
| 8oz Fillet | £39.50 | Spicy Bean Burger, Topped with Onion Chutney and Smoked Vegan Cheese on a Pretzel Bun with Lettuce, Tomato, Pickles and French Fries (ve) | £19.50 |
| 10oz Rib Eye | £36.50 | To Share: Chateaubriand with Chunky Cut Chips, Portobello Mushroom and Grilled Cherry Vine Tomatoes. With your choice of sauce: Bearnaise, Peppercorn or Chimichurri | £70.00 |
| Add Bearnaise, Peppercorn or Chimichurri Sauce | £1.50 | | |
| Add King Prawns in Garlic Butter | £8.25 | | |
| Grilled Spiced Lamb Burger, Topped with Tzatziki on a Toasted Brioche Bun with Lettuce, Tomato and French Fries | £21.50 | | |

SIDES

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| Sweet Potato Fries (ve) | £5.95 | Buttered Peas (vg) | £5.00 |
| French Fries (ve) | £5.50 | Tenderstem Broccoli (vg) | £5.00 |
| Chunky Chips (ve) | £5.50 | Grilled Portobello Mushrooms (vg) | £5.00 |
| Creamed Potatoes (vg) | £5.50 | Truffle and Parmesan Fries | £5.95 |

(vg) is Vegetarian and (ve) is Vegan. Tables available for 2-8 guests, larger bookings will need to enquire. Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens.

A discretionary 10% service charge will be added to your bill. October 2024.