

Ala Carte

Served Wednesday - Saturday

Starters

Grilled goats cheese v/ cbgf

Served on a beetroot, apple and toasted cashew salad. Served with Balsamic reduction
8.50

Grilled John Dory fillet

With bacon and chive risotto, crispy bacon and herb oil 8.25

Chicken liver parfait cbgf

Smooth parfait flavoured with orange, port and rosemary. Served with homemade bread and bacon jam 8.50

Baked Camembert v

Individual camembert baked and served with crispy pickled onion, plum chutney and house recipe focaccia
8.95

Mains

Grilled Pork chop

Marinated with honey and smoked paprika and served with Chorizo and squash puree, savoy cabbage sauteed with chorizo, fennel and chilli slaw and a side of Patatas Bravas 23.95

Bang-Bang chicken

Marinated chicken breast with Sweet n sour pepper puree, Bang Bang peanut sauce, chilli rice, Chicken, chilli and spring onion spring roll, carrot and peanut salad 21.95
Available as vegan with roast cauliflower and aubergine spring roll: 18.95 vg

Catch of the day

Please see our board or ask your server for details (from 21.95)

Roast lamb rump cbgf

With tomato and tarragon mash, Smoked garlic puree, mixed roast vegetables and rosemary and red wine jus 24.95

Sirloin Steak cbgf

Char-grilled to your liking and served with chunky chips, tomato and sauté mushrooms, peas and a side of peppercorn or stilton sauce 27.50

V=vegetarian, vg=vegan, cbgf= can be made gluten free

If you require information regarding the presence of allergens in any of our food or drinks please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients