

# A La Carte

## FOR THE TABLE

<b>Nocellara Olives</b> <i>Ve</i>	£5
<b>Warmed Breads</b> <i>Ve</i>	£5
<b>Edamame Beans</b> <i>Ve</i>	£5
<b>Padron Peppers</b> <i>Ve</i>	£5

## TO START

<b>Soup of the Day</b> <i>Ve</i>	£7
freshly made soup served with bread & butter	
<b>Grilled Asparagus</b> <i>V</i>	£8
with aioli and parmesan	
<b>Cheese Bites</b> <i>V</i>	£8
with chilli jam	
<b>Baked Black Figs</b>	£10
with parma ham, gorgonzola & a honey balsamic glaze	
<b>Grilled King Prawns</b>	£11
honey, chilli & garlic butter with toasted sourdough	
<b>Devon Crab</b>	£12
lightly seasoned with avocado on sourdough	
<b>Salt &amp; Pepper Calamari</b>	£8
with balsamic and chilli jam dressing	
<b>Prawn Cocktail</b>	£9
tossed in a Marie Rose sauce on a bed of baby gem	
<b>Chicken Liver &amp; Port Parfait</b>	£8
with warmed brioche and sweet red onion chutney	
<b>Scotch Egg</b>	£9
homemade warmed scotch egg with piccalilli	
<b>Lamb Meatballs</b>	£10
in marinara sauce topped with melted cheese	
<b>Steak Tartare</b>	£14
handcut marinated fillet steak with sourdough	

## OFF THE GRILL

All steaks are prime Aberdeen Angus served with portobello mushrooms, grilled plum tomatoes and a choice of buttered mash, triple cooked chips, house fries or jacket potato.

<b>Ribeye 280g / 10oz</b>	£29	<b>Pork Ribs</b>	£21
BBQ bourbon glazed ribs served with fries & coleslaw			
<b>Fillet 200g / 7oz</b>	£30	<b>Chargrilled Chicken</b>	£24
half boned chicken with tuscan style tomato salad & fries			
<b>Ribeye on the Bone 16oz</b>	£39	<b>Sauces</b> £3	
for 2 guests		classic peppercorn, red wine jus, béarnaise, chimichurri or blue cheese	

## MAINS

<b>Falafel &amp; Quinoa Burger</b> <i>Ve</i>	£18
lettuce, tomato, in a vegan bun served with vegan slaw & fries	
<b>Potato Gnocchi</b> <i>Ve</i>	£20
cauliflower puree, tenderstem broccoli & mushrooms	
<b>Wild Mushroom Strudel</b> <i>Ve</i>	£21
seasonal wild mushrooms, crisp filo pastry	
<b>The Artisan Skewer</b>	£24
marinated in a Mediterranean glaze, served with side salad, house fries and warm flatbread (options available : lamb or chicken)	
<b>Slow Roasted Pork Belly</b>	£25
served with creamy garlic mashed potatoes, tenderstem broccoli and an apple cider jus	
<b>Lamb Shank</b>	£27
mixed wild mushrooms, bacon lardons, green vegetables, mashed potatoes & minted gravy	
<b>Artisan Burger</b>	£18
wagyu brisket burger in a brioche bun with cheese, lettuce, tomato, pickle, burger sauce, coleslaw & fries	
<b>Buttermilk Chicken Burger</b>	£18
pickled onion, bacon, tomato, lettuce, mayonnaise in a brioche bun, served with fries & coleslaw	
<b>Pan Fried Duck Breast</b>	£25
with cherry & orange sauce, dauphinoise potato, braised red cabbage, french beans	
<b>Pan-Fried Cod Fillet</b>	£25
crushed new potatoes, samphire, fine beans, caper lemon butter sauce	
<b>Catch of the Day</b>	£P.O.A
new potatoes, seasonal vegetables, sauce	

## SIDES

<b>House Fries</b>	£5	<b>Onion Rings</b>	£6
<b>Triple Cooked Chips</b>	£5	<b>Tempura Courgette Fries</b>	£5
<b>Sweet Potato Fries</b>	£5	<b>Tenderstem Broccoli, Fine Beans &amp; Shallots</b>	£6
<b>Truffle Parmesan Fries</b>	£6	<b>Mixed Salad</b>	£5
<b>Caesar Salad</b>	£6		

## SWEET

<b>Sticky Toffee Pudding</b>	£8
served with hot custard	
<b>Crème Brûlée</b>	£8
served with shortbread biscuits	
<b>Eton Mess</b>	£8
swirls of cream, berries, and meringue crumble	
<b>Tiramisu</b>	£8
coffee-kissed sponge topped with espresso marscapone & chocolate	
<b>Fruit Crumble</b>	£8
crumble of the day served with hot custard	
<b>Chocolate Brownie</b>	£8
served with vanilla ice cream and chocolate sauce	
<b>Cheese Board</b>	£10
selection of cheeses, crackers, chutney & fruit	
<b>Ice Cream &amp; Sorbet Selection</b>	£3 per scoop
choice of :- vanilla, chocolate, strawberry, blood orange sorbet, mango sorbet or lemon sorbet	