

Home-made Focaccia
With dipping oil- compliments of the chefs

Starters

Soup of the Day
Warm bread roll v gf

Almond Quinoa
*Stuffed in a roasted red pepper, finished with mint **vegan***

Onion Bhaji
*Served with a pickle mix and mango chutney **vegan***

Home-Made Chicken Liver Pâté
*Served with house chutney, sliced toasted brioche and salad **gf***

Crab & Prawn Cocktail
*Served on a bed of baby gem lettuce accompanied with bread and butter **gf***
£2.00 Supplement

Mini Pork Belly & Black Pudding Stack
*Served with an apple and cider sauce **gf***
£2.00 Supplement

Roasted Carrot & Goats Cheese
Served with chickpeas, pomegranates seeds & a citrus dressing v gf

Mains

Hand Battered Haddock & Chips
Served with mushy peas, tartar sauce, lemon wedge

Home-Made 7oz Burger
*Served in a brioche bun with gherkins, tomato, baby gem lettuce, monterrey jack cheese, smoked streak bacon, hand cut chips and side salad **gf***

Sweet Potato, Chickpea & Red Pepper burger
*Served with chips & salad **vegan***

Pan Fried Chicken Breast Wrapped in Bacon
*Served with a fondant potato and a diane sauce **gf***

8oz Rib Eye Steak
Beautifully marbled cut from the rib
*Served with onions rings, vine tomatoes, portabello mushroom, hand cut chips & salad **gf***
Choice of peppercorn, blue cheese or diane sauce
£7.00 Supplement

Poached Halibut
*Served with new potatoes, broccoli & hollandaise sauce **gf***
£7.00 Supplement

Confit Duck Leg
*Served with a black pudding, savoy cabbage & shallot mash & a red wine jus **gf***
£3.00 Supplement

Wild Mushroom & Asparagus Risotto
*Served with or without a poached egg v gf **vegan***

Spinach & Nutmeg cannelloni
Served with salad v

Mediterranean Marinated Chicken Salad
*Served with a homemade guacamole **gf***

Crispy Confit Duck Salad
Served with hoisin and honey dressing, spring onions, mixed leaf, cucumber & pine kernels
gf

South West Salad
Sweetcorn, black beans, feta cheese, cherry tomatoes, avocado, mixed leaf. Served with a south west dressing v gf

Sides

£2.75

Hand cut chips

House Salad With French Dressing

Mediterranean Roasted Vegetables

Vegetable Medley

Red Wine Jus

3 Courses
£21.95 Per Person

2 Courses
£17.95 Per Person

Items marked **(V)** are suitable for vegetarians.

Items marked **(Gf)** are gluten free.
If you have any food allergies or special dietary requirements, please tell our staff before you order.

Please note a 10% discretionary service charge will be added to your bill.