



# MENU

## Starters

### Bread & Olives 5

Sourdough bread, olives, balsamic vinegar, olive oil.

### Salt & Pepper Squid 8

Tender pieces of Squid scored in a pineapple shape with salt & pepper coating.

### Goats cheese tartlet (17) 8

Red onion marmalade, Balsamic reduction

### Roasted Butternut & red pepper soup (Vegan) 8

Roasted peppers, onions, tomato, butternut, coconut milk

## Mains

### Lamb Shank (1) 27

Slow cooked in red wine sauce. Served with roasted veg & creamy Mash potato.

### Grilled Cod loin 20

Mash potato, Dill veloute sauce, stemmed broccoli and carrots

### Seafood Linguine (1) 25

Linguine with King prawns, mussels' cherry tomatoes, garlic, chilli in wine sauce

### Chicken Tarragon 20

Roasted Chicken breast served with a creamy Tarragon veloute sauce. Stemmed broccoli, carrots, creamy mash.

### Durban beef curry 20 ~~25~~

Steamed rice, salad, chutney, naan bread

### Beef Burgandy (1) 20

Tender beef, red wine sauce, mash potato, stemmed broccoli, carrots

### Steak & Ale pie (1) 18

Tender beef, rich ale gravy, garden peas, hand cut chips or mash potato.

### Oriental veg cake (Vegan) 17

Roasted vegetables, coriander, garlic, chilli, lemon grass, cumin seed, red lentil crumb, couscous.

### Vegetable linguine (Vegan) 17

Linguine pasta, tomato & basil sauce.

### Sunday Carvery 20 (Served on Sundays only)

Includes Roast beef, roast chicken, roast potatoes, seasonal vegetables

## Dessert

Lemon cheesecake (GF) 8

Sticky Toffee pudding 8

Chocolate Tart (Vegan) 8

Citron Tart 8

*All desserts Served with either Cream, Ice cream, or custard.*

We cannot guarantee that any food item is completely free from allergens, due to the risk of cross contamination. Full allergen information is available - please ask a member of the team. Our menu descriptions do not include all ingredients.

(V) Suitable for vegetarians (\*) Contains Alcohol (x) Small boxes or shell may be present