

À La Carte Menu

Starters

Soup of the Day V GFA VA Served with Rustic Bread & Butter	£9.95
Moules Mariniere GFA Fresh Scottish Mussels in a White Wine, Cream and Garlic Sauce, Served with Crusty Bread	£10.50 As a main with fries £21.95
Moules Provencal GFA Fresh Scottish Mussels in a Roast Tomato Sauce with a Hint of Chilli, Served with Crusty Bread	£10.50 As a main with fries £21.95
Roast Portabello Mushroom V Served with a Goats Cheese and Sun-dried Tomato Pesto	£9.95
Baked Camembert V GFA To Share, Complemented by a Rich Onion Chutney and Crusty Bread	£15.95
Classic King Prawn Cocktail GF DFA King Prawns, Little Gem Lettuce, Marie Rose Sauce, Lemon Wedge and Smoked Paprika	£9.95

Mains

Free-Range Chicken Breast Supreme GF DFA Served with Roasted Baby Potatoes, Wild Mushrooms, Green Beans and a Red Wine Jus	£20.95
Duck Breast GF With Fondant Potato, Baby Vegetable Medley and a Juniper Berry Jus	£28.50
Lamb Shank GF DFA Served with a Crushed Herb Potato, Honey Roast Root Vegetables, and a Minted Jus	£23.95
Classic Caesar Salad GFA V Served with Romaine Lettuce, Shaved Parmesan, Anchovies, and Herb Croutons (add chicken for a £3.50 supplement)	£16.95
Spiced Cauliflower Steak GF VE Served with Chunky Chips, Chestnut Mushroom, Roast Tomatoes and Chimichurri.	£19.95
Battered Cod and Chunky Chips Served with a Minted Pea Crush, Tartar Sauce and a Malt Vinegar Reduction.	£17.25
Steak Burger GFA Served with Streaky Bacon, Cheddar Cheese, French Fries and a Side Salad.	£17.95

Griddle

English Beef Fillet 8oz GF DFA	£35.95
Ribeye 8oz GF DFA	£32.95

All Steaks are served with Griddled Plum Tomato, Chargrilled Flat Mushroom, and a choice of Hand-Cut Chunky Chips or French Fries

Grilled Cajun Halloumi Cheese V GF Served with Fries, Side Salad and a Chimichuri Dressing.	£18.95
Large Crispy Skinned Sea Bass Fillet GF With New Potatoes, Salsa Verde, Roast Tomatoes and Crispy Capers.	£22.95

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Additional Sauces

Creamy Peppercorn	£3.95 Each
Diane Sauce	
Red Wine Jus	
Chimichurri	

Sides

Dressed House Salad V GF VE	£4.95
Crispy French Fries V VE	£4.95
Steamed Green Beans with Flaked Almonds V GF VA	£4.95
Buttered Market Greens V GF VA	£4.95
Triple-Cooked Chunky Chips V VE	£4.95
Sweet Potato Fries V VE	£4.95
Onion Rings V	£4.95

Desserts

Classic Sticky Toffee Pudding V Served with Vanilla Ice Cream and Sticky Toffee Sauce	£7.95
Chocolate Brownie V Served with Vanilla Ice Cream and Toasted Hazelnuts	£8.50
Baked Vanilla Cheesecake V GF Served with a Berry Compote	£8.95
Honey Roast Plum and Apple Crumble V Served with Vanilla Ice Cream or Creme Anglaise	£7.95
Selection of Luxury of Gelato and Sorbets V GFA VA Ask your Server for Flavors	One Scoop £2.50 Two Scoops £4.50 Three Scoops £6.50
Selection of Artisan Cheeses V GFA Served with Celery, Apple, Grapes, Chutney & Crackers	Platter of Three Cheeses £13.95 Platter of Four Cheeses £15.95

Teas & Coffees

Coffee <i>Decaffeinated Available</i>	Liqueur Coffee £7.50	Tea £3.50
Americano £3.50	Baileys	Traditional English
Flat White £4.00	Tia Maria	Earl Grey
Cappuccino £4.00	Jameson	Herbal £3.50
Café Latte £4.00	Cointreau	Lemon & Ginger
Single Espresso £3.00	Amaretto	Peppermint
Double Espresso £3.50	Courvosier	Green Tea
Macchiato £3.50	Dark Rum	Mixed Red Berries
		Hot Chocolate £4.00

V - Vegetarian **GF** - Gluten Free **GFA** - Gluten Free Adaptable **VE** - Vegan **VA** - Vegan Adaptable **DFA** - Dairy Free Adaptable - Dishes can be adapted upon Request
V* Please note that Gelatin may be used in some of our Desserts and Ice Creams, ask your server for suitable Vegetarian Options.

Our Chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 8 or more, a 10% gratuity will be added which will be distributed equally to all staff on duty.