

À La Carte Menu

Starters

Soup of the Day V GFA VA Served with Rustic Bread & Butter	£9.95
Smoked Salmon Roses GFA DFA With Dressed Mixed Leaves, Cream Cheese, Lemon Wedges, Crispy Capers & Herb Croutons	£10.50
Portobello Mushroom Tart V Served with a Mixed Leaf Rocket Salad & Toasted Hazelnuts	£9.95
Chilli & Confit Garlic Tiger Prawns GFA DFA With Steamed Asparagus, Cherry Tomatoes and Parsley	£11.95
Baked Camembert V To Share, Complimented by a Rich Onion Chutney and Crusty Bread	£15.95
Classic Prawn Cocktail GF King Prawns, Little Gem Lettuce, Marie Rose Sauce, Lemon Wedge and Smoked Paprika	£9.95
Continental Meat Platter GFA DFA Parma Ham, Chorizo, Milano Salami, Grilled Aubergines, Bocconcini Mozzarella Balls, Mixed Olives & Herb Croutons	<i>Per Person</i> £11.95 <i>To Share</i> £22.95

Mains

Slow-Cooked Lamb Shank GF DFA Creamy Herb Mash, Roasted Baby Carrots, Tenderstem Broccoli and Red Wine Gravy	£23.95
Free-Range Chicken Breast Supreme GF Served with Sautéed Rosemary New Potatoes, Sugar Snaps, Broccoli and a Mixed Wild Creamy Mushroom Sauce	£20.95
Stuffed Butternut Squash Roast VA GFA DFA Served with Mushroom, Rice, Chestnut, Cranberry Stuffing, Honey Glazed Parsnips, Roast Potatoes, Steamed Green Vegetables and Vegetarian Gravy	£19.95
Duck Breast GF With a Pea & Broccoli Puree, Dauphinoise Potatoes, Savoy Cabbage, Complimented by a Cranberry & Red Wine Jus	£28.50
Pan-Fried Hake GF DFA Served with Sautéed Cherries and New Potatoes, Roasted Asparagus and a Brown Butter Sauce	£21.95
Slow-Cooked Pork Belly GF Seasonal Vegetable Bubble & Squeak Mash, Pigs in Blankets, Bacon & Apple Gravy	£22.95
Nut Roast V VA GF Served with Brussels Sprouts, Honey Glazed Parsnips, Roast Potatoes, Carrot & Sage Crush, Steamed Green Vegetables and Vegetarian Gravy	£19.95

Griddle

English Beef Fillet 8oz GF DFA EST. OAKLEY 1900	£35.95
Ribeye 8oz GF DFA	£32.95
Surf & Turf Add Garlic & Chilli Prawns to your Dish	£5.95
<i>All Steaks are served with Griddled Plum Tomato, Chargrilled Flat Mushroom, and a choice of Hand-Cut Chunky Chips or French Fries</i>	
Grilled Marinated Halloumi Cheese V GF Included in the price is your choice of two items from the Sides Menu	£18.95
Large Crispy Skinned Sea Bass Fillet GF With Chef's Citrus Dressed Broccoli, Anchovies & Capers Salsa Verde Included in the price is your choice of two items from the Sides Menu	£22.95

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Additional Sauces

Creamy Green Peppercorn & Brandy	£3.95 Each
Creamy Mushroom, White Wine & Confit Garlic	
Cranberry & Red Wine Jus	

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
Dauphinoise Potatoes with Thyme & Mild Cheddar V GF	£5.50

Desserts

Classic Sticky Toffee Pudding V	£7.95
Served with Vanilla Ice Cream and Sticky Toffee Sauce	
Honey Roast Plum, Apple, Cinnamon & Almond Crumble V	£7.95
Complimented with Custard or Vanilla Ice Cream	
Belgian Dark Chocolate Brownie V	£8.50
Served with Chocolate Sauce, Baileys Whipped Cream and Vanilla Ice Cream	
Baked Cheesecake V	£8.95
Served with a Raspberry Sorbet	
Winter Spiced Eton Mess V	£7.95
With a Mulled Wine Reduction, Mixed Berries, Meringue & Cream	
Selection of Luxury of Gelato and Sorbets V GFA VA	
Ask your Server for flavours	
	One Scoop £2.50
	Two Scoops £4.50
	Three Scoops £6.50
Selection of Artisan Cheeses V GFA	
Served with Celery, Apple Salad, 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	
Americano	Baileys		Traditional English	£3.50
Flat White	Tia Maria		Earl Grey	£3.50
Cappuccino	Jameson		Herbal	£3.50
Café Latte	Cointreau		Lemon & Ginger	
Single Espresso	Grand Marnier		Peppermint	
Double Espresso	Amaretto		Green Tea	
Macchiato	Courvosier		Mixed Red Berries	
	Dark Rum		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.