



A La Carte

To Begin

Homemade Soup of the Day £7

Pigeon Breast, Macaroni Cheese, Sour Cherry & Pink Peppercorn Compote £9

Chilli Marinated King Prawn Skewer, Lime Mayonnaise, Garlic Dough Balls £11

Hog Roast Pork, Sage & Onion Rilette, Apple, Ciabatta Crostini £9

Smoked Cheese Soufflé, Sun Blushed Tomato Compote, Rocket £8

To Follow

Braised Beef Cheek Bourguignon, Cheddar Mash, Tender Stem Broccoli £24

Grilled Market Fish, Caper & Prawn Butter, Garlic Fine Beans, Lemon £25

Seafood Linguine, Cherry Tomatoes, Fresh Parsley £23

Butter Sautéed Pheasant Breast, Duck Leg Hash, Roasted Red Onion, Thyme jus £25

Tomato and Mozzarella Gnocchi, Roasted Vegetables, Picante Tomato Sauce £20

Spiced Cauliflower, Chickpea & Spinach En Croute, Coconut Korma, Lentil Daal £21

Grill It

Chargrilled Tuna Steak, Roasted New Potatoes, Tender Stem Broccoli, Lemon £25

225g Sirloin Steak £27

225g Fillet Steak £33

255g Free Range Chicken Breast £23

(All served with Mushroom, Tomato, Pepper Sauce, Fries)

Something on the Side?

Buttered Seasonal Vegetables £5

Fries £5

Dressed Salad £5

Onion Rings £5

Creamy Mash Potato £5

Roasted New Potatoes £5

Allergen Information – All of our dishes may contain one, or all of the allergens as listed by the authorities. For any information, or to discuss you allergies or intolerances, please speak to a member of staff before ordering, thank you.



To Finish

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream £9

Crème Caramel, Cinnamon Apple Doughnuts £9

Lemon 'Brulee' Pave, Raspberry Macaron, Pistachio Ice cream £9

Chocolate Fudge Tart, Caramel Lollipop, Mocha Ice Cream £9

Chef's Selection of Cheese, Biscuits, Celery, Grapes, Chutney £10

After Dinner

Espresso Martini	£10
Old Fashioned	£11
Baileys	£5
Dissarano	£5
Remy Martin VSOP	£7
Graham's Port	£5
Chambord	£5