

A La Carte

Served from 6pm

To Begin

Homemade Soup of the Day £7

Duck Spring Rolls, Hoi Sin Sauce, Cucumber Salad £8

Smooth Brussels Pate, Focaccia, Apple Chutney £8

Chilli marinated King Prawn Skewer, Lime Mayonnaise, Garlic Dough Balls £9

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

To Follow

Slow Braised Lamb Shank, Buttered Mash, Root Vegetable Jus £23

Grilled Market Fish, Caper & Prawn Butter, Tender Stem Broccoli, Lemon £25

Chicken breast 'tagine' with Garlic Flatbread, Flaked Almonds £23

Carved Pork Loin, Potato Gratin, Buttered Spinach, Hollandaise Sauce £25

Sweet Potato, Chick Pea & Spinach Masala, Naan Bread, Coriander Rice £20

Mushroom & Brie Wellington, Ratatouille, Roasted New Potatoes £21

Grill It

225g Sirloin Steak £27

225g Fillet Steak £33

255g Free Range Chicken Breast £23

All served with Mushroom, Tomato, Pepper Sauce, Fries

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

Something on the Side?

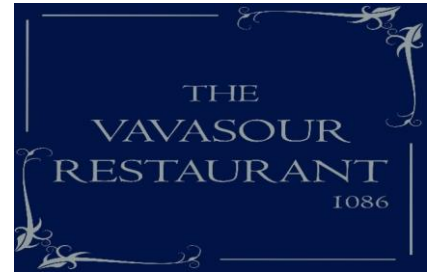
Buttered Seasonal Vegetables £5

Onion Rings £5

Fries £5

Dressed Salad £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 your allergies or intolerances, please speak to a member of staff before ordering, thank you.



To Finish

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream £8

Biscoff Cheesecake, Coffee Ice Cream, Shortbread £8

Lemon Tart, Clotted Cream Ice Cream, Strawberry Compote £8

Toffee Pecan Brownie, Toasted Marshmallows, Salted Caramel Ice Cream £8

Chef's Selection of Cheese, Biscuits, Celery, Grapes, Chutney £9.50

After Dinner

Baileys	£5
Dissarano	£5
Remy Martin VSOP	£7
Graham's Port	£5
Chambord	£5