

## **A La Carte**

*Served from 6pm*

### **To Begin**

Homemade Soup of the Day £7

Garlic & Lemon King Prawns, Toasted Ciabatta, Rocket £9

Ham & Grain Mustard Terrine, Onion Chutney, Focaccia £8

Gin & Juniper Marinated Salmon Gravavlax, Wasabi Tapioca Crisp £9

Salad of Confit Duck, Cucumber, Spring Onions, Water Chestnuts, Hoi Sin Dressing £8

Chargrilled Halloumi, Sweet Chilli, Fire Roasted Roquito Peppers, Lemon Hummus, Crispy Pitta £8

### **To Follow**

Market Fish, Buttered New Potatoes, Lemon & Garlic Prawns, Spinach £25

Honey glazed Duck Breast, Dauphinoise Potatoes, Chargrilled Asparagus, Honey Jus £27

Chargrilled Pork Loin, Pineapple & Chilli Salsa, Croquettes, Lemon sautéed Pak Choi £25

Lamb Rump, Mushroom & Walnut Cottage Pie, Roasted Heritage Carrots, Lamb Jus £27

Risotto of Sun Blushed Tomatoes & Pesto, Asparagus, Artichokes, Bocconcini £20

### **Grill It**

8oz Sirloin Steak £25

7oz Fillet Steak £33

9oz Free Range Chicken Breast £23

*All served with grilled tomato, mushroom, cracked pepper sauce and fries.*

Swordfish steak Served with fries, tomato and onion salad, herb butter and lemon £24

### **Something on the Side?**

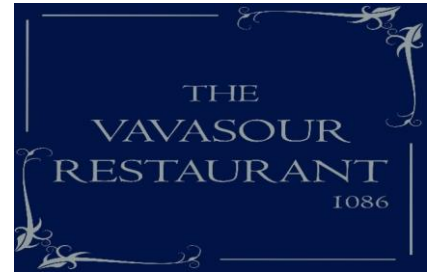
Buttered Seasonal Vegetables £4

Onion Rings £4

Fries £4

Dressed Salad £4

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**

*All £8*

Peanut Butter Brownie, Raspberry Ripple Ice Cream

Sticky Toffee Pudding, Muscovado Sugar Toffee Sauce & vanilla ice cream

Almond Shortbread Frangipane, Lemon Curd Ice Cream & Amoretti Biscuits

Piña colada Trifle, Spiced Rum Jelly, Coconut Milk Custard, Pineapple Compote

Chef's selection of 3 Cheeses, Grapes, Celery, Fruitcake & Chutney

### **After Dinner**

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