



## 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

Creamy Chicken & Wild Mushroom Tagliatelle, Parmesan Shavings £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 £9

Biscoff Cheesecake, Coffee Ice Cream, Shortbread £9

Lemon Tart, Clotted Cream Ice Cream, Strawberry Compote £9

Triple Chocolate Brownie, Toasted Marshmallows, Salted Caramel Ice Cream £9

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

### **After Dinner**

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