

A La Carte

To Begin

Homemade Soup of the Day £7

Buttered Asparagus, Poached Hens Egg, Hollandaise Sauce £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

Pan Roasted Duck Breast, Chicory, Dauphinoise Potatoes & Black Cherry Jus £24

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

Pan Seared Sea Bass, Cherry Tomato & Garlic Fettucine, Lemon, Parsley £23

Roast Rack of Lamb, Pea Puree, Fried Potato & Basil Gnocchi, Lamb Jus £28

Linguine of Peas, Goats Cheese & Asparagus £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 Steaks served with Mushroom, Tomato, Pepper Sauce, Fries)

Something on the Side?

Buttered Seasonal Vegetables £5

Fries or Hand Cut Chips £5

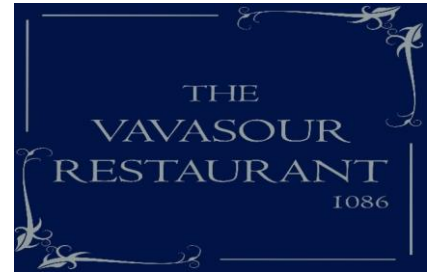
Dressed Salad £5

Onion Rings £5

Creamy Mashed Potato £5

Buttered 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

Vanilla Panna Cotta, Stewed Yorkshire Triangle Rhubarb, Honeycomb £9

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

Chocolate Fudge Tart, Caramel Choux 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