

TO START

CELERIAC & TRUFFLE SOUP (V) 5.95

Freshly baked bread (1, 3, 4, 5, 14)

GLAZED PORK BELLY 6.95

Spiced carrot puree, glazed baby onions (5, 7)

PAN FRIED MACKEREL 6.95

Confit tomato, black olives, capers, red onions & chives, coriander (13)

TEMPURA COD CHEEKS 6.95

Pea puree, roasted beetroot (5, 13)

MAIN

BRAISED RIB EYE 16.95

Roasted lyonnaise potatoes, blue cheese sauce, seasonal veg (4, 5, 7)

PAN FRIED CHICKEN SUPREME 16.95

Creamy mustard mash, buttered tenderstem broccoli, glazed carrots, grain mustard sauce (5, 7, 8)

BEEF SIRLOIN CONSOMME 15.95

Rice noodles, seasonal vegetables (4, 5, 7, 9)

PAN SEARED SALMON 16.95

Creamy fennel sauce, asparagus, vegetable brunoise, roast polenta (4, 5, 7, 8, 12, 13, 14)

CAULIFLOWER STEAK (V) 15.95

Saute potatoes, cauliflower puree, grilled courgette, charred butternut squash, chimichurri sauce (5, 7)

TO FINISH

MIXED FRUIT CRUMBLE 5.95

Custard (1, 5, 6)

CHOCOLATE FONDANT 5.95

Vanilla ice cream, biscoff sauce, toffee & white chocolate crystals (1, 2, 5, 6, 7, 11)

Allergies & Intolerances

Before you order your food & drinks please speak to our staff if you would like to know about ingredients; we cannot guarantee any food and beverage items sold are free from traces of allergens.

Allergen Key:

1 - Gluten, 2 - Soya, 3 - Lupin, 4 - Celery, 5 - Milk, 6 - Eggs,
7 - Sulphur Dioxide, 8 - Mustard, 9 - Sesame, 10 - Peanuts, 11 - Nuts,
12 - Crustaceans, 13 - Fish, 14 - Molluscs

