

## 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

