

Menu

STARTERS

Bread Board Selection £6.50 (G, D)

With Garlic Butter, Pesto,
Olive Oil and Balsamic

Crispy Duck Egg £9.00 (E, G)

With Piccalilli, Micro Herbs
and Chilli Dressing

Soup of the Day £8.00 (G)

With Toasted Focaccia and Herb Oil

Chicken and Mushroom Terrine £8.50 (G, N)

With a Salad Garnish, Toasted
Ciabatta and House Chutney

Smoked Salmon Salad £9.00 (D, F)

With Goats Cheese and Beetroot
Mousse and Coriander Dressing

SIDES

Chips £4.00

Seasonal Vegetables £4.00

Creamy Mash £4.00

Garlic Bread £4.50 (G)

MAIN COURSE

Roast Chicken Supreme £17.00 (G, D)

Tarragon Potato Cake, Sauté Cabbage and Leek, Wild
Mushroom Cream Sauce

18 Hour Braised Pork Belly £19.00 (M)

Herb Mashed Potato, Braised Red Cabbage,
Confit Apple and Calvados Jus

Seared Duck Breast £21.00 (G)

With a Crispy Bubble Cake, Mango and Squash Veloute
and a Poached Plum, Cherry and Orange Sauce

8oz Sirloin Steak

£26.50 (D) £5.00 Supplement (DBB)

With Grilled Tomato, Portobello Mushroom, Chunky
Chips, and Peppercorn Sauce

Pan Fried Salmon £19.00 (F, D, E)

Roast Potato and Panetta, Romanesco, Crispy
Mooli, and Hollandaise Sauce

Rocket and Pesto Risotto £15.00 (VE)

With Sundried Tomatoes, Micro Herbs, Crispy
Leeks and Pesto Sauce

DESSERTS

Chocolate Brownie Sundae

£8.00 / £14.00 to Share (D, E)

Cheesecake of the Day £9.00 (D, G, E)

With Biscuit Crumb, and Candy Floss Ice Cream

Mint Chocolate Trufito £9.00 (D)

Filled with Mint Chocolate, with Fruit Coulis

Chef's Cheese Board £12.00 (D)

Cheddar, Stilton and French Brie, Biscuits,
Olives, Sun Blushed Tomatoes and Red Onion
Marmalade

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

An optional 12.5% service charge will be added to your bill.