

RESTAURANT MENU

WHILE YOU WAIT

Marinated Olives	£4.95
Bread & Oils	£7.95

TO START

Soup (GFA) <i>warm bread roll</i>	£7.95
Smoked Mackerel (GF) <i>fennel apple salad, beetroot puree</i>	£8.95
Chicken Liver Pate <i>caramelised onion chutney, toasted sourdough</i>	£8.95
Tomato & Courgette Tart (VE) <i>pickled cherry tomatoes, mixed leaf salad</i>	£7.95
Goats Cheese Pannacotta (GFA) <i>toasted focaccia croutes</i>	£8.95

MAIN COURSE

8oz Sirloin (GF) <i>garlic green beans, chips, trio of peppercorn sauce</i>	£28.95
Roast Skin on Chicken Breast (GF) <i>french peas, pea veloute, new potatoes</i>	£26.95
Lamb Rump, served pink (GF) <i>sautéed potatoes, asparagus, tenderstem broccoli, pea puree, jus</i>	£28.95
Hake Supreme (GF) <i>chorizo and cherry tomato salsa, spinach, samphire</i>	£26.95
Wild Mushrooms (VG) <i>tagliatelle, vegan herb cream sauce, vegan parmesan</i>	£18.95
Mediterranean Vegetables (V) <i>gnocchi, roasted tomato sauce</i>	£18.95

SIDES

Chips	£4.95
Seasonal Vegetables	£5.95
Pickled Onion Rings	£5.95
Truffle Parmesan Fries	£6.95
Garlic Ciabatta	£5.45
Cheesy Garlic Ciabatta	£5.95
Peppercorn Sauce	£6.95

DESSERTS

Sticky Toffee Pudding (GF) <i>toffee sauce, vanilla ice cream</i>	£8.95
Brownie (GF) <i>chocolate sauce, vanilla ice cream</i>	£8.95
Pina Colada Trifle	£8.95
Cheesecake	£7.95
Thyme & Honey Baked Plums (VE) <i>pistachio, vegan vanilla ice cream</i>	£7.95
Mixture of Local and Artisan Cheeses <i>crackers, grapes & chutney</i>	£10.95

A service charge of 10% will be added to your bill. Please ask your server if you would like this to be removed. Please be aware that our dishes are prepared in kitchens where nuts and gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and if you require any further information regarding allergens, please speak to a member of our team before ordering. Many of our dishes can be altered to suit requirements.