

RESTAURANT MENU

NIBBLES

Warm Homemade Focaccia (V, GFA) *Aged Balsamic & Extra Virgin Olive Oil*

Marinated Olives (VE, GF)

TO START

White Onion Soup (VE, GFA)

Chive Oil & Gruyere Crouton

Ham Hock Terrine (GFA) *Apple Gel & Sourdough Crisp*

Chicken Liver Parfait (GFA)

Red Onion Jam, Foccacia crisp

Sweet & Spicy Crispy Squid
Bell Peppers & Sweet Chilli Dip

Heritage Tomato Salad (GF)

Bocconcini & Balsamic Pearls

ON THE SIDE

Hand Cut Chips (GF)

Rosemary & Sea Salt (VE)

Truffle & Parmesan

Fries (VE, GF)

Sweet Potato Fries (VE, GF)

Seasonal Greens (VE, GF)

Caeser Salad



MAINCOURSE

8oz Sirloin Steak (GF) Served with Hand Cut Chips, Confit Cherry Tomatoes & Braised Onion

Roasted Spanish Chicken (GF)

Patatas Bravas, Sautee Spinach & Roast Garlic Cream

Moroccan Spiced Lamb (GFA)

Apricot & Mint Couscous & Mediterranean Vegetable Stew

Cured Bacon Cutlet (GF)

Hand Cut Chips, Glazed Pineapple & Soft Poached Egg

Classic Fish Pie (GF)

Charred Lemon Tenderstem Broccoli

Pumpkin & Sage Ravioli (VE)

Roasted Squash, Herb Pesto & Plant Based Hard Cheese Crisp

DESSERT

Apple Tart (VE)

Butterscotch Sauce & Salted Caramel Ice Cream

Warm Chocolate Brownie

Chocolate Sauce with Rum & Raisin Ice Cream

Sticky Toffee Pudding

Caramel Sauce & Vanilla Ice Cream

Classic Crème Brulee (GF)
Fresh Rasberries & Shortbread Biscuit

Selection of Ice Cream & Sorbet (GFA)
3 Scoops

British Cheese & Biscuits (GFA)