

Dinner

STARTERS

Soup of the Day [GF] [V]

Served with a bread roll & butter

£6.00

Pan Seared Scallops

Served with asparagus & pea fricassee, beetroot gel

£12.75

Baked Oven Camembert Cheese

Honey glazed poached pear, walnut, toasted croutons, honey mustard dressing

£8.00

Tian of Smoked Salmon, Avocado & Prawns

Served with fennel salad, passion fruit & saffron dressing

£10.75

Smoked Duck Carpaccio

Served with pickled blackberry, crispy parmesan cheese

£8.75

Cobb Salad

Beetroot, pineapple, chickpeas, radish, avocado, cherry tomato & sunflower seeds

£7.75

STEAKS

Grilled Sirloin Steak 8oz

Served with mushroom, tomato and chips

£23.00

Grilled Fillet Steak 6oz

Served with mushroom, tomato and chips

£25.75

Choice of Sauces: Peppercorn, Garlic Butter or Red Wine Jus

MAIN COURSE

Chicken Jalfrezi

Served with Indian Spice infusion, naan bread, & basmati rice

£15.00

Slow-Cooked Rump of Lamb

Served with apricot & black olives tapenade, parsnip puree & rosemary jus

£17.75

Fish & Chips

Served with peas & tartar sauce

£15.75

Root Vegetable & Black Lentil Balti

Served with fresh coriander, rice & poppadom

£14.75

Spinach & Ricotta Tortellini

Served with artichoke, squash, sun dried tomato, basil pine nut pesto, parmesan shaving

£11.25

Fish of the Day

Please ask your server for the fish of the day blackboard

£MP

