



Dinner Menu

Starters

Soup of the Day (V) (GFO) Served with a bread roll and butter	£6.00
Pan Seared Scallops Served with asparagus and pea fricassee, beetroot gel	£12.75
Baked Oven Camembert Cheese (V) Honey glazed poached pear, walnut, toasted croutons, honey mustard dressing	£8.00
Tian of Smoked Salmon, Avocado and Prawns Served with fennel salad, passion fruit and saffron dressing	£10.75
Smoked Duck Carpaccio Served with pickled blackberry and crispy parmesan cheese	£8.75
Cobb Salad (V) (VE) Beetroot, pineapple, chickpeas, radish, avocado, cherry tomato and sunflower seeds	£7.75

Steaks

Choice of Sauces
Peppercorn, Garlic Butter or Red Wine Jus

Grilled Sirloin Steak 8oz Served with mushroom, tomato and chips	£23.00
Grilled Fillet Steak 6oz Served with mushroom, tomato and chips	£25.75

Main Course

Chicken Jalfrezi Served with Indian Spice infusion, naan bread and basmati rice	£15.00
Slow-Cooked Rump of Lamb Served with apricot and black olives tapenade, parsnip puree and rosemary jus	£17.75
Fish and Chips Served with peas and tartar sauce	£15.75
Root Vegetable and Black Lentil Balti (V) (VE) Served with fresh coriander, rice and poppadom	£14.75
Spinach and Ricotta Tortellini (V) Served with artichoke, squash, sun dried tomato, basil pine nut pesto, parmesan shaving	£11.25
Specials board Please ask your server for the specials blackboard	£MP

Please note a discretionary 10% service charge will be added to your bill.

(GFO) = Gluten Free Option available
(V) = Vegetarian, (VE) = Vegan