



## Dinner Menu

Served from 6-8:30pm

### STARTERS

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HOMEMADE SOUP OF THE DAY [GF] [V] – Sourdough	£6
CARAMELISED GOATS CHEESE, ROASTED BEETROOT & HAZELNUT SALAD	£7
SPICED ASIAN CRAB CAKES – Peppered Rocket – Pineapple & Lime Salsa	£9
PAN FRIED SCALLOPS – Celeriac Puree – Hazelnut – Apple	£10
SCORCHED PEACHES, COPPA DI PARMA SALAD [GF] – Balsamic Dressing	£9
BABY MOZZARELLA & BLUSHED TOMATO - Artichoke - Olives	£9

### MAIN COURSES

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FILLET STEAK <sup>6oz</sup> – Seasoned Vegetables - Red Wine Jus	£23
GRILLED ENTRECOTE <sup>8oz</sup> – Peppercorn Sauce – Seasoned Vegetables	£21
SPINACH & RICOTTA TORTELLINI – Spring Vegetables	£13
STEAMED SALMON – Citrus Hollandaise	£17
CAJUN SPICED CHICKEN BREAST – Potato Wedges – Coriander & Lime	£15
BAKED MEDITERRANEAN LASAGNE – Mixed Peppers – Basil & Tomato	£13
PAN FRIED COD - Beurre Blanc - Baby Spinach	£17

### DESSERTS

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Daily selection of desserts from the card  
Dairy Ice Creams and Whole Fruit Sorbets  
Cheese, Biscuits, Grapes and House Preserves