



Dinner Menu

STARTERS

Soup of the Day (V) (GFO) £6.50
Served with a bread roll and butter

Pan Seared Scallops (GF) £12.75
Chorizo, pink grapefruit, cauliflower and truffle oil puree

Grilled Halloumi (V GF) £9.75
Asparagus, white endives, raspberry and pomegranate molasses, dried tomato powder

Smoked Salmon Tartar (GF) £11.25
Prawn, avocado and rocket mousse, compressed apple

Homemade Chicken & Smoked Bacon Terrine (GFO) £8.75
Pistachio, prunes, pickled vegetables, toasted sourdough

Cobb Salad (VE GF) £8.50
Beetroot, pineapple, chickpeas, radish, avocado, cherry tomato and sunflower seeds

STEAKS

Choice of Sauces
Peppercorn, Garlic Butter or Red Wine Jus

Grilled Sirloin Steak 8oz (GF) £24.25
Served with mushroom, tomato and chips

Grilled Fillet Steak 6oz (GF) £26.50
Served with mushroom, tomato and chips

MAIN COURSE

Chicken Cordon Bleu £17.75
Smoked ham, vintage cheddar cheese, served with chips

Roasted Lamb Noisette (GF) £18.95
Vegetable ratatouille, squash puree, garlic confit, rosemary and red wine jus

Fish and Chips £16.50
Served with peas and tartar sauce

Vegetable Stir-Fry (VEO V GFO) £11.00
Bok choy, teriyaki sauce
Add tofu £2.50
Add chicken £2.50
Add prawns £3.50

Home-made Potato Gnocchi (V) £13.95
Asparagus, butternut squash, olives, mushrooms and parmesan shavings

Beef Burger £14.50
Served with tomato relish, gherkins and lettuce, with a side of chips

Breaded Chicken Burger £14.50
Grilled pineapple and jalapenos, with a side of chips

Specials Board £MP
Please ask your server for the specials blackboard

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

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