

SHARERS

HOUSE MARINATED OLIVES (vg) <i>A mix of olives marinated in oregano</i>	£4.50
ROASTED HUMMUS (vg) <i>Served with flatbread</i>	£5.50
ARTISIAN SOURDOUGH BREAD BASKET <i>Herb focaccia, cold pressed olive oil, balsamic vinegar, sea salt</i>	£7.50
OVEN BAKED CAMEMBERT (v) <i>Rosemary, olive oil, balsamic vinegar, toasted sourdough</i>	£16.50
CHARCUTERIE PLATER <i>Chorizo, salami, Parma ham, oregano olives, gherkins, red onion chutney, sourdough bread</i>	£18.50

SALADS

CHAR-GRILLED CHICKEN CAESAR <i>Gem lettuce, Parmesan, anchovies, pancetta, sourdough croutons</i>	£16.50
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STARTERS

TWICE BAKED CHEESE SOUFFLE <i>Roast tomato sauce</i>	£9.00
TEMPURA PRAWNS & CALAMARI <i>Wasabi mayonnaise, Asian dipping sauce</i>	£13.50
GRILLED, GLAZED GOATS CHEESE <i>Walnut & sunblushed tomato salsa</i>	£8.50
PEA & MINT FALAFEL <i>Hummus, tomato salsa</i>	£8.00
KING PRAWN COCKTAIL <i>Bloody Marie Rose, shredded gem lettuce, bread & butter</i>	£13.50
SOUP OF THE DAY (vg) <i>Sourdough bread</i>	£8.50
CHICKEN SATAY SKEWER <i>Satay dipping sauce, Asian slaw</i>	£10.50
DUCK AND ORANGE PATE <i>Caramelised red onion chutney, focaccia crisp breads</i>	£10.50

MAIN COURSES

ROASTED BUTTERNUT SQUASH (vg) <i>Butternut squash & sage risotto, roasted squash, vegan feta, hazelnuts</i>	£16.50	SHEPHERD'S PIE <i>Slow cooked lamb, cheddar & parmesan mash, fine beans</i>	£17.50
SESAME CRUSTED SCOTTISH SALMON <i>Pak choi, rice, teriyaki sauce, dessicated coconut</i>	£22.50	PAN ROASTED SEA BASS <i>Thai-style mussels, samphire, spiced baby potatoes.</i>	£23.50
BEEF BOURGUIGNON <i>Angel steak in red wine, mashed potato, glazed carrots, baby onions, bacon, mushrooms</i>	£20.50	HARISSA SPICED CAULIFLOWER STEAK (vg) <i>Silky cauliflower mash, lemon chickpeas, kale</i>	£16.50
CHAR-GRILLED BURGER <i>Double patty beef burger in a brioche bun, cheese, burger relish, baby gem lettuce, tomato, french fries</i>	£18.50	GRILLED CHICKEN <i>Tikka marinated chicken breast, roasted cauliflower pakora, masala sauce, steamed rice, raita</i>	£20.50
		'THREE LITTLE PIGS' <i>Slow cooked pork belly, black pudding, confit pork bonbon, mustard mash, apple & tarragon puree, cider gravy</i>	£21.50

FROM THE GRILL *Dressed watercress, French fries*

228g FLAT IRON STEAK	£23.50	284g RIBEYE STEAK	£33.50
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SIDES

ROCKET AND SPINACH SALAD (v) <i>Truffle dressing, Parmesan</i>	£5.50
HAND CUT CHIPS (vg) <i>Smoked sea salt & rosemary</i>	£5.00
FRIES (vg) <i>Smoked sea salt & rosemary</i>	£4.50
FINE BEANS (v) <i>Tomato, shallots, garlic</i>	£4.50
STIR-FRIED SPINACH (vg) <i>Garlic, ginger, chilli</i>	£4.50
BEER BATTERED ONION RINGS (v)	£4.50
SAUCE <i>Peppercorn, bearnaise (v)</i>	£3.50

DESSERTS

ROYAL DOME <i>Daquoise biscuit, hazelnut crunch, chocolate mousse, pistachio ice cream</i>	£9.50
LEMON SECRET <i>Crunchy shortbread pastry, white chocolate & lime cream, white chocolate ice cream</i>	£9.50
STRAWBERRY MOUSSE (v) <i>Mini strawberries, shortbread</i>	£9.50
STICKY TOFFEE PUDDING (v) <i>Butterscotch sauce, vanilla ice cream</i>	£8.50
SELECTION OF ICE CREAMS & SORBETS (v) <i>Three scoops</i>	£8.50
CHEESE SELECTION <i>Local & British cheeses, grapes, celery, chuntesy, biscuits</i>	£14.50

(vg) Vegan (v) Vegetarian (vg**) Vegan alternative available

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. Guests on a dinner inclusive or two course package have an allowance of £30. A 10% discretionary service charge will be added to your bill. All our napkins are made using recycled materials in an effort to become more sustainable.