

# - DINNER -

## STARTERS

<b>Chef's soup</b> <i>Crusty rolls, butter (gf) (Vv)</i>	£7.5	<b>Classic Prawn Cocktail</b> <i>Gem lettuce, Marie Rose, lemon, brown bread</i>	£8.5
<b>Ham Hock &amp; Pea Terrine</b> <i>Piccalilli, melba toast, rocket salad</i>	£8.5	<b>Smoked Mackerel Mousse</b> <i>Herbed Crostini, Rocket and Pinenut Salad</i>	£8.5
<b>Pulled Brisket Croquette</b> <i>Dijon Mustard Mayo, Pickled Shallots</i>	£8.5	<b>Wild Mushroom Risotto</b> <i>Truffle Oil, Rocket and Parmesan (gf, ve, df)</i>	£8.25/Main £19

## MAINS

### FROM THE GRILL

<b>8oz Sirloin Steak</b> <i>Rocket, Parmesan salad, fries (gf)</i>	£28
<i>Add roasted tomato or roasted mushrooms</i>	£1.75 each
<i>Peppercorn, blue cheese, truffle hollandaise (gf)</i>	£3.5 each
<b>6oz Beef Burger</b>	£16
<b>Cajun Chicken Burger</b>	£16
<i>Guacamole, Caramelised Onion</i>	
<b>Moving Mountain Plant Based Burger (ve)</b>	£16
<i>All burgers come with gem lettuce, tomato, gherkin, red onion, burger slaw, burger sauce &amp; fries, toasted bun</i>	
<i>Add American cheese, unsmoked bacon</i>	£1.75 each

### SALADS

<b>Caesar Salad</b> <i>Baby gem lettuce, anchovies, croutons, dressing</i>	£8.75/Main £16.75
<i>Add Chicken or bacon</i>	£2.95

<b>Lamb Rump</b> <i>Parmentier potato, carrot puree, tenderstem broccoli, rosemary jus (gf)</i>	£26
<b>Roasted Duck Breast</b> <i>Duck fat confit fondant potato, chantenay carrots, celeriac puree plum sauce</i>	£29.95
<b>Pie Of The Day</b> <i>Mash, buttered green veg, jus</i>	£20
<b>Curry Of The Day</b> <i>Pea pilau rice, poppadum</i>	£18
<b>BBQ Ribs</b> <i>Sweet potato wedges, corn on the cob, coleslaw (gf)</i>	£20
<b>Pan Fried Hake</b> <i>Spicy chorizo and butterbean cassalette, new potato (gf)</i>	£21
<b>Vegan Penne Pasta</b> <i>Smoked tomato and red pepper sauce, roasted med veg</i>	£19

<b>Nut Roast Wellington</b> <i>Roasted potatoes, buttered green veg, veg jus (v)</i>	£20
<b>Chicken Kiev</b> <i>Mustard mash, savoy cabbage, garlic butter emulsion (gf)</i>	£22
<b>Local Ale Battered Haddock</b> <i>Fries, peas</i>	£17

## PUDDINGS

<b>Lemon Rice Pudding</b> <i>Rhubarb Compote</i>	£8.25	<b>Maple and Pecan Brownie</b> <i>Maple Syrup, Vanilla Ice Cream, Honeycomb</i>	£8.25
<b>Sticky Toffee Pudding</b> <i>Salted toffee sauce, salted caramel ice cream (gf)</i>	£8.25	<b>White Chocolate and Pistachio Panna Cotta</b> <i>Raspberry Sauce and Pistachio Crumb</i>	£8.5
<b>Affogato Parfait</b> <i>Coffee and Rum Syrup and Amaretti Biscuit Crumb</i>	£8.5	<b>Dolcetti ice cream &amp; sorbet</b> 2 scoops	£4.5
<b>Artisan Cheese Board</b> <i>Mature cheddar, stilton, brie, crackers, grapes, chutney</i>	£12	<i>Strawberry clotted cream, honeycomb, chocolate, funky banana, salted caramel, vanilla Vegan vanilla (gf)(Ve), cookies &amp; cream (contains gluten),</i>	
		<i>Sorbets –lemon, orange, blackcurrant, mango, strawberry guava (ve) (gf)</i>	

Disbes may contain nut/nut derivatives. Fish disbes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables



## - WINES -

CHAMPAGNE	125ml	200ml	75cl
<b>Joseph Perrier Brut NV, France.</b> <i>Soft and delicate with great complexity.</i>	9.00		50.00
<b>Veuve Cliquot Yellow Label NV, France.</b> <i>Full-bodied and richly flavoured.</i>			65.00
<b>Bollinger, France.</b> <i>Made from first-run juice, a full-bodied Champagne.</i>			87.00
<b>Veuve Cliquot Rose NV, France.</b>			80.00
SPARKLING	125ml	200ml	75cl
<b>Chio Prosecco, Italy.</b> <i>Fresh and light with balanced acidity and body.</i>	7.00		27.00
<b>Freixenet Prosecco, Spain.</b>			9.00
WHITE	175ml	250ml	75cl
<b>Andes Peak Sauvignon Blanc, Chile.</b> <i>Fresh pear with twist of gooseberry.</i>	5.90	7.70	23.00
<b>Vivoli Pinot Grigio, Italy.</b> <i>Pear and citrus notes.</i>	5.80	7.60	22.00
<b>19 Crimes Chardonnay, Australia.</b> <i>Ripe tropical fruit aromas.</i>	6.50	8.40	26.00
<b>Fairway Chenin Blanc, South Africa.</b> <i>Flavours of guava, apple and pear.</i>	5.90	7.70	24.00
<b>Rongopai Sauvignon Blanc, New Zealand.</b> <i>Good structure with a long spicy finish.</i>	8.20	10.95	32.50
<b>Macon Villages, France.</b> <i>Full buttery wine with nutty notes.</i>			29.00
<b>Ropiteau Chablis, France.</b> <i>Elegant dry wine with well-balanced acidity.</i>			33.00
<b>Chateau Thauvenay Sancerre, France.</b> <i>Lemons &amp; fine herbal notes.</i>			39.00
<b>Schieferkopf Riesling Alsace, France.</b> <i>Golden colour citrus acidity and spice.</i>			25.00
RED	175ml	250ml	75cl
<b>Solar Viejo Tempranillo, Spain.</b> <i>Aromas of cherries, plums and sloe's.</i>	5.90	7.70	23.00
<b>Andes Peak Merlot, Chile.</b> <i>Aroma of cedar and plums.</i>	5.90	7.70	23.00
<b>Tall Horse Shiraz, South Africa.</b> <i>Wildberry flavours and oak spice.</i>	6.30	8.40	25.00
<b>Solar Viejo Rioja Reserva, Spain.</b> <i>Ripe fruit flavours, well, structured tannins.</i>	7.80	10.40	31.00
<b>La Cour Des Dames Mourvedre, France.</b> <i>Fruits and acacia aroma, liquorice hint.</i>	7.90	9.10	29.00
<b>J Buchon Reserva Malbec, Argentina.</b> <i>Rich and full bodied, great value for money.</i>	5.90	7.70	24.00
<b>Tall Horse Pinotage, South Africa.</b> <i>Soft and medium bodied with silky tannins.</i>			25.00
<b>Chateau Beauchene Chateauneuf-du-Pape, France.</b> <i>Black cherries, vanilla, cedar.</i>			51.00
<b>Gabbiano Chianti Classico, Italy.</b> <i>Cherry blossom, red and black fruit, cinnamon.</i>			30.00
<b>Casa Ferrierinha Esteva, Portugal.</b> <i>Warm notes of cedar and tobacco.</i>			28.00
ROSE	175ml	250ml	75cl
<b>Canyon Road White Zinfandel, USA.</b> <i>Floral summer orchard aromas.</i>	5.90	7.70	23.00
<b>La Promenade Cote du Provence Rose, France.</b> <i>Light pink in colour.</i>	7.10	9.40	28.00

