

1 Course £16.95 2 Courses £22.95 3 Courses £26.95

We are able to provide full details of whether any of the allergens specified in the food information regulations 2014 are present in our dishes. Please ask a member of staff for further details

All prices are inclusive of VAT at the current rate.
Gratuities are at the customer's discretion.

To Nibble

Belazu Olives, Cherry Tomato focaccia (£2.95 supplement)

Homemade nachos, Salsa (£2.95 supplement)

Starters

Ham Hock Terrine, apple cider chutney tomato focaccia.

Whisky Marinated Smoked Salmon, fried capers, duo of beets.

Leek, Potato, Roquette Soup, snipped chives, garlic herb croutons.

Flat Mushrooms, Shropshire blue cream sauce, chargrilled brioche, potato fries.

Antipasti, chorizo, salami, sun blushed tomato, belazu olives, Mozzarella, focaccia, roquette.

Goats Cheese, Red Onion Tart, roquette, green pesto dressing.

Spiced Prawn Chow Chow Pot, limes, spring onion, coriander, sweet chilli sauce.

Main Courses

10oz Prime Rib Eye Steak, twice cooked chunky chips, open mushroom, tomato (£6.00 supplement)

Add Pepper Corn Sauce, Blue Cheese Sauce or Béarnaise Sauce (£2.50 supplement)

Pork Trio, chargrilled chop, sweet chilli belly, black pudding, braised red cabbage, sweet potato fries, jus.

Supreme of Chicken, smoked streaky, lemon garlic confit, parmentier, chargrilled oregano vegetables, tomato sauce.

Braised Feather Blade of Beef, creamed mash, rosemary roasted vegetables, jus.

Salmon Supreme, brioche, parmesan crust, minted pea puree, lemon crushed potato.

Potato Gnocchi, Provencal sauce, oregano vegetables, parmesan shavings, chargrilled ciabatta.

Seafood Pie, salmon, cod, smoked haddock, prawns, white wine cream sauce, creamed mash, buttered veg.

Rump of Lamb, asparagus, chorizo, peas, lentils, rosemary jus, dauphinoise potato (£3.00 supplement)

8oz Sirloin Steak, twice cooked chunky chips, open mushroom, tomato, (£6.00 supplement)

Add Pepper Corn Sauce, Blue Cheese Sauce or Béarnaise Sauce (£2.50 supplement)

Butternut Squash Risotto, caramelised onion, spinach, crumbled Shropshire blue.

Sides £3.00 each

Sweet potato fries

Braised red cabbage

Twice cooked chunky chips

Creamed mash

Buttered Veg

Sauté garlic mushrooms

Olive oil dressed house salad.

Onion rings

Desserts

Warm Chocolate Brownie, Dorset clotted cream.

Baked Lemon Tart, mixed berry compote.

Selection of cheeses, smoked Applewood, Somerset brie, Shropshire blue, grapes, fruit chutney, biscuits (£2.95 supplement)

Trio of Mini Deserts, brownie, lemon tart, summer berry posset.

Strawberry, Mango Eton Mess, pistachio crumb.

Dark Chocolate, Raspberry Ganache, white chocolate shavings.

Beverages

Traditional blend tea – Earl Grey – Darjeeling or herbal infusions £3.95

Cafetiere coffee £3.95

Speciality coffees – Americano – Caffe Latte – Cappuccino – Mocha – hot chocolate – Espresso £3.95

Liqueur coffees £5.50

Gaelic – Irish whiskey, Calypso – Tia Maria

Bailey's coffee, Highland Coffee – Scotch whisky

Brandy coffee, Italian – Amaretto