



Starters

Homemade Chef's Soup of The Day with a Warmed Bread Roll **£4.95**

Chicken Liver Pate, Red Onion Chutney & Toasted Ciabatta **£5.95**

Traditional Prawn Cocktail in a Marie Rose Sauce **£6.95**

Warm Goats Cheese with a Beetroot and Cucumber Salad **£6.95**

Mains

Slow Cooked Blade of Beef, Fondant Potato & Panache of Vegetables & Red
Wine Jus **£22.95**

8oz Sirloin Steak, Served with Triple Cooked Chunky Chips, Grilled Mushroom
and Tomato **£24.96**

Breast of Chicken Supreme in a Rustic Italian Tomato Sauce, Chorizo and
Potato Gnocchi **£21.95**

Roast Cod Loin with Crispy Parma Ham and Mash **£22.95**

4 Hr Lamb Shank with Whole Grain Mustard Mashed Potatoes & Panache Veg
& Red Wine Jus **£22.95**

Wild Mushroom & Smoked Applewood Risotto with Parmesan Shavings and
Rocket **£19.95**

2 Courses: £26.95

3 Courses: £30.95

We would like to let you know that some of our dishes may contain nuts and that we never knowingly use genetically modified food products. Please ask our staff about any allergies.

All our food is served to order. We do not precook anything beforehand. Please be patient with us whilst we prepare your food, and enjoy the atmosphere.



Desserts

Vanilla Crème Brulee with Shortbread and Fruit Compote **£4.95**

Trio of Ice Cream, Choose from Vanilla, Strawberry or Chocolate **£4.95**

Chocolate Ganache with a Champagne Sorbet and Chocolate Soil **£4.95**

Cheese Board including Cheddar, Brie, Stilton and Apple Smoked Wood **£8.95**

Liquors - £4.25

Cointreau

Baileys

Martell

Tia Maria

Harvey's BC

Coffee - £3.95

Cappuccino

Latte

Americano

Espresso

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