

Starters

Seasonal soup of the day £4.00

Marinated king prawns served with ciabatta crostini, hummus and mint dip £6.50

Gin cured salmon gravadlax with a light salad of crispy capers, orange segments and beetroot tossed in a fresh herb dressing £6.50

Goat's cheese and apple salad with pomegranate molasses, toasted almonds £5.90

Pan fried chorizo and black pudding with charred asparagus, topped with a poached egg and a basil hollandaise £6.50

Mains

Seared chicken fillet with spring onion coated gnocchi, peas, sweet peppers and a light rocket pesto dressing £16.50

8oz rump steak on a bed of asparagus, broad beans, peas, hispi cabbage and a tomato concasse £19.50  
(£2.00 Supplement on 2/3 course offer)

Pan fried seabass, new potatoes infused with coconut and lemongrass, baby sweetcorn, broccoli and a Thai sauce £17.50

Leek and feta tart with a side of sauteed potatoes, kale and peppers £14.50

Risotto Milanese with cherry tomatoes, baby courgettes and black olives £15.00

**Side Orders £2.50 per item**

Bowl of chips

Basil new potatoes

Beetroot and pomegranate salad

Wilted cabbage with petit pois

Desserts

Summer fruit tart with a mixed berry compote £5.00

Blueberry panacotta served with vanilla shortbread £5.00

Strawberries and Chambord cream, mini meringues and dark chocolate

Warm chocolate brownie and ice cream £5.00

Trio of cheeses served with grapes, celery, tomato chutney and crackers £7.50

2 course £20.00

3 course £25.00

**FOOD ALLERGIES AND INTOLERANCES- BEFORE ORDERING PLEASE SPEAK TO OUR STAFF  
ABOUT YOUR REQUIREMENTS**