If you suffer from a food allergy or intolerance, please let us know when placing your order and we will be more than happy to advise you.

TO START
Soup of the day with crusty bread £6.50
Scottish smoked salmon with pickled beetroot £7.50
Chicken liver parfait infused in Cognac with onion chutney & toasted brioche £7.50
Grilled goat’s cheese & fig salad with tomato relish £6.50
Egg cocotte Florentine £6.50

MAINs
Slow Cooked Aubergine
Squash puree, quinoa & chickpea crumb
£13.50
Tagliatelle with Chorizo & King Prawn
Sweet pepper cream sauce
£15.50
Chicken Caesar Salad
With croutons, anchovies & parmesan
£13.50
Primavera Risotto
Finished with Grana Padano shavings & green pesto
£13.50
Pork Belly Confit
Lyonnaise potatoes, black pudding & apricot croquette
£17.50

GRILL MENU
All served with a side salad and hand-cut chips or crushed new potatoes
Fish of the day £18.50
Pork T-Bone £17.50
Lemon marinated Chicken £14.50

SIDES (£3.50)
Glazed green beans
Herb roasted baby carrots
Creamed cabbage
Hand-cut chips
Crushed new potatoes
Pommes purée
Side salad

DESSERTS (£6.50)
Pear & apple crumble with crème anglaise
Vanilla crème brûlée with shortbread biscuit
Chocolate fondant with vanilla ice cream
Vanilla cheesecake with caramel sauce
Champagne sorbet with fruit of the forests
Red wine poached pear

CHARCUTERIE BOARD
A selection of cured meats, marinated artichokes, piquillo peppers, pesto, virgin olive oil & balsamic vinegar
£7.50 Single platter/£11.50 sharing platter