



February Menu

STARTERS

Soup of the day served with bloomer bread £6.95

Pan fried scallops & chorizo sausage, sweet corn & sweet potato purée,
burnt shallot vinaigrette £8.95

Sticky sweet & sour pork meatballs
with pineapple salsa & fresh coriander £7.25

Homemade tortillas, guacamole, black olive tapanade,
gem lettuce & salsa verde £6.95

MAINS

Knuckle of sirloin steak, roasted tomatoes, flat mushrooms, hand cut chips &
red wine jus & garlic crusted roast onions £22.50

Salmon & creamy spinach wellington, rosemary roasted new potatoes,
seasonal veg & white wine butter sauce £17.95

Steam pudding filled with wild mushrooms in a coconut milk sauce,
chestnut puree & roasted butternut squash with crispy bulgur wheat crumbs £16.95

Haddock fishcake, creamy leeks, chilli tenderstem broccoli & poached egg £16.50

DESSERTS

Lemon & ginger baked cheesecake, raspberry curd and meringue kisses £6.95

Iced chocolate parfait, charred orange segments,
orange infused shortbread, served with warm chocolate sauce £6.95

Rhubarb & apple sponge with cardamon custard £5.95