



April Menu

STARTERS

Soup of the day served with locally baked bloomer bread £6.95

Trout pâté, pickled cucumber ribbons
& sourdough toast £6.95

Marinated mozzarella pearls, cherry tomatoes and tabbouleh £7.25

Lamb kofta, red onion, pomegranate and mint salsa with tzatziki dip £7.95

MAINS

Chateaubriand to share, with handcut chips, blistered cherry tomatoes, dressed watercress and green peppercorn sauce £69.50 (pre-order only)

8oz Sirloin steak served with hand cut chips, blistered cherry tomatoes, dressed watercress and green peppercorn sauce £22.95

Cumberland sausage ring, creamy mash potato, seasonal greens with onion gravy £16.95

Baked fillet of cod, braised puy lentils with kale and lemon beurre noisette £17.50

Halloumi topped pesto pappardelle with peas, spinach, asparagus and tomato £15.95

DESSERTS

Baked chocolate filled filo parcels, cherry compote and vanilla ice cream £5.95

Warm banana cake, caramalised banana and custard £5.95

Coconut panna cotta, walnut biscotti, mango & lime salsa £6.25