



May Menu

STARTERS

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

Beetroot cured salmon gravadlax, horseradish chantilly, watercress and goats cheese puff straws £7.75

Fennel, rocket & puy lentil salad with crumbled feta and toasted pine nuts £6.25

Homemade pork sausage roll, served with ploughman's pickle and dressed leaves £6.50

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 £23.50

Pan fried chicken breast, sauteed potatoes, green beans and red wine jus £17.95

Pan fried fillet of sea bass, crushed new potatoes, salsa rossa and crispy kale £19.50

Sweet potato gnocchi, chilli butter sauce, broccoli and wilted spinach £15.95

DESSERTS

Baked raspberry cheesecake, raspberry coulis & chantilly cream £6.95

Apple crumble tart with toffee sauce and vanilla ice cream £5.95

Chilled chocolate fondant, crushed honeycomb & coffee mocha ice cream £6.75