

RESTAURANT MENU

TO START

oriental stir fry prawns

stir fry mangetout & peppers, egg noodles, toasted sesame seeds £5.25*

pan seared scallops & slow roasted pork belly

fennel & parsnip puree, pickled peaches, blanched samphire garnish £7.25

pan fried mackerel fillet

beetroot puree, apple, carrot & spring onion slaw £5.50*

fois gras & chicken liver parfait

orange & clove spiced butter, toasted ciabatta, red onion jam £5.95

chefs homemade soup

see specials board for todays choice(v) £4.95*

honey & rosemary baked camembert

toasted ciabatta crostini, chopped mixed nuts & dried cranberries(v) £6.75

MAINS

confit duck leg,

sweet potato & chilli mash, steamed bok choy, crispy noodle garnish, orange dressing £14.95

bacon wrapped chicken breast

sautéed new potato, sundried tomato & feta salad, saffron cream sauce £13.95*

10 ounce rib eye steak

roasted mushroom, skinny fries, thyme & garlic butter £21.95

Sauce £2 each

// green peppercorn sauce // béarnaise sauce // creamy mushroom sauce //

pan roasted pork tenderloin fillet

wholegrain mustard mash, roasted root vegetables, blanched kale, honey mustard glaze
£14.95

baked cod supreme

new potatoes, green beans & pitted olives, braised chorizo & tomato sauce £16.95

sea food tagliatelle

king prawns, mussels & salmon, creamy white wine, garlic & parsley sauce £13.95

pan fried sea bass fillet

fondant potato, balsamic roasted shallots, wilted spinach, sundried tomato pesto £14.95

grilled sea trout fillet

horseradish mash, grilled asparagus, pickled beetroots, dill hollandaise sauce £14.95*

spicy penne arrabbiata

roasted courgettes and bell peppers, parmesan shaving, herb oil (v) £10.95*

EXTRA SIDES £3.50 each

// skinny fries // potato wedges // steamed mixed green vegetables //

// chickpea salad, cucumber, cherry tomatoes, salad leaves, yoghurt dressing //

// green beans & new potatoes with garlic & herb butter //

DESSERT MENU

vanilla cheesecake mousse

lemon & lime curd, biscuit crumb, lime caramel sauce
£5.75

tia maria tiramisu

caramel sauce, chocolate tuile
£5.50*

coconut panna cotta

charred pineapple, rum soaked raisins, coconut tuile
£5.75

ice cream & sorbet

mixed selection of ice creams & homemade sorbets
£4.95*

cheese selection

green thunder cheddar with herbs & garlic
shropshire blue
french livarot soft cheese
smoked applewood
marinated olives & sundried tomatoes, wafer biscuits, grapes
£7.50

Dessert Wine

elysium black muscat, 2011

125ml £6.25

château de la roulerie coteaux du layon

125ml £6.50

rubis velvet ruby chocolate wine

125ml £6.50

Marconi vino e viscirole

125ml £6.50

Coffees & Teas

espresso	£2.10	double espresso	£2.85
americano	£2.95	mocha	£3.50
cappuccino	£3.10	hot chocolate	£3.10
latte	£3.30	selection of teas	£2.10

Dessert Cocktails

espresso martini

£8.50

Brandy & Liqueurs

We have a full selection of after dinner brandy's & liqueurs, please ask your server for details.