



To Start

Seasonal Soup of The Day Fresh bread roll	£4.50
Tiger Prawn Arancini 1 2 3 4 7 9 14 Romesco sauce, dressed leaves	£6.75
Porcini Mushrooms Ravioli 1 2 4 7 14 Chive, veloute & grana padano	£6.75
Smoked Duck Carpaccio 2 7 9 14 Candied walnut, raspberry & balsamic reduction, dressed rocket	£6.75
Chicken Liver & Port Pate 2 7 9 14 Onion jam, toast	£5.75

Main Course

(V) Roast Portobello Mushrooms, Onion Jam & Goats Cheese Stack 7 10 14 Rocket & walnut salad, balsamic reduction	£10.95
Chefs Asian Style Monkfish & Tiger Prawns Stir Fry 2 3 5 12 13 14 Basmati rice	£14.95
Chefs Steak Burger 2 4 7 9 14 Brioche bap, gherkin, lettuce, tomato, mustard mayonnaise & triple cooked chips	£10.50
28 Days Aged Ribeye Steak Surf & Turf 3 7 Garlic Battered Portavogie Prawns	£22.95
Roast Rack of Lamb 1 7 14 Spiced carrot puree, tenderstem broccoli, salsa verde & red wine jus	£17.95
28 Day Aged Prime Angus Sirloin Steak 2 7 14 8oz/12oz Served with roasted field mushrooms, onion rings & peppercorn brandy cream	£16.50/£22
Poached Smoked Haddock 1 5 7 14 Vegetables nage, orange oil	£14.95
Roast Guinea Fowl 1 7 Parsnip & black garlic puree, roast beetroot, red wine jus	£13.95
Pan Roasted Hake 1 5 7 14 Wilted spinach, oyster mushrooms, parmesan cream	£15.95
Escalope of Chicken Fillet 2 7 9 14 Bacon, BBQ sauce, grilled cheddar, salad & sweet potato chips	£10.95

Please advise your server of any allergies or dietary requirements as dishes may be adjustable

1=Celery, 2=Gluten, 3=Crustaceans, 4=Eggs, 5=Fish, 6=Lupin, 7=Milk, 8=Mollusc, 9=Mustard, 10=Nuts, 11=Peanuts, 12=Sesame Seed, 13=Soya, 14=Sulphur Dioxide

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