



2 course £20

3 course £25

To Start

Seasonal Soup of The Day

Fresh bread roll

Heirloom Tomatoes, Buffalo Mozzarella & Rocket Salad 7 10

Basil & caper salsa

Scallops & Prawn Ravioli 1 2 3 4 7 14

Sweetcorn cream, chili gremolata, grana padano

Chicken Liver & Port Pate

Onion jam, toast

Main Course

(V) Roast Portobello Mushrooms, Onion Jam & Goats Cheese Stack 7 9 10 14

Balsamic & port reduction, rocket & walnut salad

Indian Coconut, Sweet Potato & Portavogie Prawn Curry 1 3 7

Basmati rice & naan Bread

Grilled Salmon 2 4 5 7 14

Chorizo & chili arancini, tenderstem broccoli, red pepper coulis

Medallions of Lamb Rump 1 2 7 11 13

Spring cabbage, gratin potato & red wine jus

Poached Smoked Haddock 4 5 7 14

Bacon & peas crushed new potatoes, hollandaise sauce

Roast Cornfed Chicken Fillet 7 9 10

Mushrooms, spinach & smoked bacon gnocchi, parmesan cream

28 Day Aged Prime Angus Sirloin Steak 2 7 14

Served with roasted field mushrooms, onion rings, peppercorn brandy cream & triple cooked chips

£6 supp

Desserts

Pavlova, Strawberries & Cream 4 7 14

Mango Panna Cotta, Sable biscuits 2 7 14

Baked Vanilla Cheesecake, Summer berries coulis, fresh cream 4 2 7

Sticky Toffee Pudding, Butterscotch sauce, vanilla ice cream 2 4 7 14

Selection of Morelli & Mullins Ice Cream 4 7 14

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

EAT OUT TO HELP OUT