

Appetisers - £4.50

- ~ Marinated olives and sun blushed tomatoes (GF V VE)
- ~ Crusty bread with balsamic oil
- ~ Crisp breaded whitebait with tartare sauce

To Start - £7.75

- ~ Ham hock terrine with piccalilli and crusty bread
- ~ Pork belly bites with sweet chilli, sesame seed, spring onion dressing
- ~ Salmon, lemon, dill fishcake with dill mayonnaise
- ~ Smoked salmon bruschetta with cream cheese, capers, cucumber ribbons and lemon vinaigrette.
- ~ Halloumi, carrot, and orange salad with honey mustard dressing (V)
- ~ Waldorf salad, apple, celery, grapes, lettuce, walnuts and lemon mayonnaise (V)

For the Main - £18.00

- ~ Pan roasted chicken breast with hasselback potatoes, tender stem broccoli and chorizo tomato stew
- ~ Pan roasted duck breast with herb roasted new potatoes, braised red cabbage and red wine jus
- ~ Glazed pork belly with crushed roasted new potatoes, savoy cabbage and thyme jus
- ~ Grilled seabass with potato croquettes, green beans and red pepper sundried tomato butter
- ~ Salmon fillet with sautéed potatoes, roasted Mediterranean vegetables and basil pesto
- ~ Roasted goats cheese and beetroot salad with vegetable ribbons and mixed nut herb dressing (V)
- ~ Cherry tomato, red onion and chive tart with new potatoes and panache of vegetables (V)
- ~ Roasted vegetable linguine in a spiced tomato sauce (V)

Sides - £4.50

- ~ Panache of seasonal vegetables (GF V)
- ~ Red onion and tomato salad (GF V VE)
- ~ New potatoes (GF V)
- ~ Skinny fries (GF V VE)

Allergens and intolerances – if you have any concerns, please ask a member of staff before ordering.

Bread – please ask about gluten free alternatives.

All dishes are cooked to order with the freshest available ingredients. Some dishes may take slightly longer to prepare than others. All meat dishes are cooked medium unless stated otherwise when ordering.

FOOD SERVICES TIMES

Monday – Saturday 6.00pm- 8.45pm

Sunday – 6.00pm -8.30pm