

Starters

Soup of the Day

(Please ask a member of staff)

£6.95

Seared Cornish Scallops (GFO)

With Pulled Pork Bonbons and a Pea Puree

£12.95

Glazed Goats' Cheese Button (GFO)

With textures of Beetroot

£8.50

Ham Hock and Confit Chicken Terrine (GFO)

With an Orchard Apple & Red Onion Chutney

£8.50

Maple marinated Smoked Salmon (GFO)

With pickled vegetables and a Lime Crème Freche

£10.95

Mains

Breast of free-range Chicken (GFO)

With a Scallion Mash, charred Baby Gem, Broad Beans and a Sherry Cream Sauce

£19.00

Oven Baked Cod

With a Langoustine Tortellini, crushed New Potatoes and a Carrot & Sauvignon Blanc Butter

£22.50

Honey Glazed Pork Belly (GFO)

With a Grain Mustard Mash, Saxby's Cider Apples and Tender stem

£22.50

Seared Fillet of Seabass (GFO)

With a warm Crème Freche and Potato Terrine, Samphire and a Tomato & Caper Salsa

£22.50

Slow Cooked Blade of Beef (GFO)

With Fondant Potato, Buttered Baby Carrots, Verde Sauce and Tomato Hollandaise

£19.50

Ribeye Steak (GFO)

With Chunky Chips, grilled Mushroom and a Peppercorn Sauce

£27.95

Three Ways Burger

With Cheese, Salad, Gherkins, Skinny Fries and a House Slaw

£16.95

Roasted Sweet Red Pepper & Parmesan Risotto (GFO)

With a Micro Salad

£15.95

Sides

Skinny Fries "£3.50

Seasonal Vegetables £3.50

Focaccia with Sun Blushed Tomato & Basil Butter £3.50

Puddings

Chocolate Brownie *(GF)*

served with Chocolate sauce, Vanilla Ice Cream

£8.00

Panna Cotta

served with Berry Compote and Shortbread

£8.00

Cheese Board

Applewood, Brie, Stilton, Celery sticks, Crackers, Chutney, Grapes

£8.00

Pudding Club Dessert *(please ask)*

served with Custard or Cream

£7.00