

### NIBBLES

Olives - 3.50

Smoked Almonds - 3.00

Homemade Bread & Butter 2.50

### 3 COURSES £20.95

#### Available Thursday/Friday

Soup of the Day

Chicken Liver Parfait With toast & onion marmalade

Heritage Tomato, Olives & Feta Salad

Mediterranean Vegetable & Goats Cheese Tart

Salmon fish cakes with mixed leaves and garlic mayonnaise

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Caramelised Pork belly, fondant potato, cabbage & bacon,  
roast apple, black pudding and gravy

Chicken breast with fondant potato, Tomato, chilli, garlic  
sauce & Tender stem broccoli

Fillet of Sea Bass with potato puree, wilted spinach  
& salsa Verde

Lamb shank with bubble & squeak, baby carrots  
and lamb Jus

Onion Tarte-tatin topped with Goats cheese  
and served with mixed salad

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Strawberry cheesecake with Lemon curd ice cream and  
white chocolate shards

Creme Brulee with Cherry shortbread

Sticky Toffee Pudding With vanilla ice cream & toffee sauce

Homemade ice creams

Cheese & biscuits £4 supp

### A LA CARTE

#### STARTERS

Soup of the Day 5.20

Chicken Liver Parfait With toast & onion marmalade 5.75

Crab Rarebit on sourdough with bacon jam & pea shoots 6.95

Duck Gyoza with a Miso broth, spring onions, shredded smoked duck 6.95

Pear & Stilton salad with Jumbo sultanas, walnuts and honey & mustard dressing 5.90

Wild Mushroom Risotto with Truffle oil & parmesan shavings 6.50

Sun blush tomato & Goats cheese cheesecake with red pepper coulis & tomato  
chutney 5.80

#### MAINS

Rack of Lamb, Roast root vegetables, Kale, peas, bacon & rosemary Jus 16.95

Peppered Duck breast confit potato, plum tart-tatin with wild mushrooms  
and a port Jus 16.95

Roast Monkfish, mange tout, baby corn, spiced potatoes, coconut curry sauce 16.95

Caramelised Pork Belly confit potato, black pudding, roast apple choucroute  
and Jus 16.70

Onion Tarte – tatin topped with Goats cheese and served with mixed salad 14.60

Fillet of Sea Bass with potato puree, wilted spinach & Salsa Verde 16.70

#### STEAKS

10oz sirloin served with chips, tomato, mushroom 23.95

8oz Fillet served with chips, tomato, mushroom 23.95

Fillet topped with Stilton served with a port sauce 26.95  
served with chips, mushroom and tomato

#### SAUCES 2.50

Green peppercorn, Diane, Bearnaise

#### SIDES ALL 2.95

Chips

Garlic mushrooms

Creamed mash potatoes

New potatoes

Tender stem Broccoli with toasted almonds

Spinach in cream & garlic

Tomato & Onion salad

### DESSERTS 5.95

Crème Brulee – with cherry shortbread

Apple Pie - custard ice cream & carrot toffee

Pear and caramelised white chocolate mille-feuille with  
raspberries & vanilla ice cream

Strawberry `pink panther` cheesecake, lemon curd ice cream  
with white chocolate shards

Sticky Toffee pudding Toffee sauce vanilla ice cream

Assiette of Desserts to share **£10**

Selection of Homemade Ice creams

#### SELECTION OF CHEESE & BISCUITS

##### WITH GRAPES & CHUTNEY

7.50

#### DESSERT WINE

Glass dessert wine 4.60 125ml

Black Muscat 22.00 37.5cl

Aureus – Sauternes 29.50 37.5cl

Port 4.20 50ml

Pedro Ximenez 6.00 100ml

#### AFTER DINNER DRINKS FROM 5.50

Brandy Alexander

Espresso Martini

After Eight

Mudslide

#### TEA/COFFEE

Espresso 2.00

Pot Fruity Tea /Tea 2.50

1 or 4 Cup Caffettiera 2.00/4.40

Latte 2.60

Liqueur Coffee from £4.80

**Please always inform your server of any allergies or  
intolerances before placing your order.  
Not all ingredients are listed on the menu**