

MENU – 17.05.23



Starters & Small Plates

Tempura Battered Salt & Pepper Squid, Oriental slaw, sesame, sweet chilli sauce 8.5

Garlic Tiger Prawns, toasted focaccia, mango, pineapple, chilli & coriander salsa (GF) 8.95

Halloumi fries, garlic aioli, paprika dust (V)(GF) 6.5

Mixed Provencal Olives & Caper Berries (V+)(GF) 3.95

Homemade Hummus, pita bread, carrot sticks, basil oil (V+)(GF) 7.15

Chicken Liver Pate, toast, plum chutney (GF) 7.95

BBQ Chicken Skewers, hot smoked paprika aioli, mini tortilla (GF) 8.25

To Share

Chicken Fajita Tacos tomato & chilli salsa, crème fraiche, cheddar 11.75

Antipasti Plate, selection of artisan salamis, Parma ham, chicken liver pate, with basil oil, pickled red onion, gherkins, garlic toast, olive oil, balsamic vinegar (GF) 15.95

Bread plate, sourdough, white loaf, butter, olives, balsamic olive oil 8.95

Rosemary stuffed Camembert, red onion jam, mixed leaves, garlic dough sticks (V)(GF) 13.95



(V+) Vegan option available

(V) Vegetarian option

(GF) Gluten Free option available

Please advise your server if you have any food allergies or intolerances. Allergen file available upon request. We use nuts and flour in our kitchen and therefore cannot guarantee our dishes can be prepared completely free of any traces of allergens however every step will be taken to mitigate the risk of cross contamination.

Signature Dishes

Char-grilled Swordfish Steak, sauteed new potatoes, garlic roasted red pepper, tender stem broccoli, petit poe pure, mango & pineapple salsa, pomegranate molasses 24.95

Pan-roasted Salmon Supreme, roasted red pepper giant Israeli cous-cous, white wine velouté, pineapple, mango, chilli & coriander salsa, seasoned parsley oil (GF) 21.75

Pan-roasted Chicken Supreme, sauteed gnocchi, green asparagus, spinach, sweet potato puree, red wine jus 17.75

Slow Cooked Pork Belly, butter mash, braised red cabbage, apple sauce & red wine jus 19.95

Mains

Beer-Battered Haddock Fillet, garden peas, tartar sauce, chunky chips 16.5

Wholefood Salad – Moroccan style cous-cous, raisins, roasted chickpeas, molasses roasted carrots, carrot & cucumber ribbons, pomegranate dressing (GF)(V+) 13.5

Add Salmon Fillet 5.5 | Add Chicken Breast 4

Chicken Caesar Salad, gem lettuce, crispy bacon, garlic croutons, Caesar dressing 15.5

Rotisserie-style Half Chicken, rustic chips, garlic aioli, red wine jus (GF) 16.95

Asian-style Crispy Chilli Beef/Pork Salad, mixed leaves, cucumber & carrot ribbons, hoisin & plum dressing 15.95

Steak Burger, Montgomery Jack cheese, smoked bacon, burger sauce, tomato chutney gem lettuce, tomato, gherkin, fries (GF) 16.5

Add Blue Cheese 2.5 | Add Jalapenos 1.5 | Add Halloumi 4

8 Oz 28-day dry aged Ribeye Steak, grilled tomato, onion rings, chunky chips (GF) 25.5

Add Red Wine Jus 1.5 | Add Pepper Sauce 1.5

Sides

Green Salad (GF)(V+) 4.25

Rustic Chips (GF)(V+) 4.5

Greek Salad with Feta 5.5

Garlic Dough Balls 4.75

Fries 4.5

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