

A La Carte



Starters

Chef's Soup of the Day £6.50 <i>with homemade bread</i>	Scallops £8.95 <i>with poached pear and a chive citrus dressing (GF)</i>	Crab, three ways £8.00 <i>With a pineapple and mango chutney</i>
Sautéed Mushrooms £8.80 <i>Chestnut mushrooms and button mushrooms in a shallot cream sauce, with toasted brioche. (GF)</i>	Beetroot and Goats Cheese Mousse £7.95 <i>With pickled beetroot and beetroot puree (GF)</i>	Smoked Salmon and Cucumber Jelly £7.95 <i>With pickled cucumber and a honey and mustard dressing (GF) (DF)</i>
	Caprese Salad £7.95 <i>Marinated heritage tomatoes and mozzarella, with bay oil and balsamic vinegar dressing (GF)</i>	

Mains

Rack of English Lamb £21.95 <i>with Dauphinoise potato and a red current Jus (GF)</i>
Pan Fried Sea Bass £17.95 <i>with pickled shallot and fennel and a red Pepper Coulis (GF) (DF)</i>
Monk Fish £17.95 <i>Wrapped in pancetta, with sweet potato and swede terrine, chargrilled courgette with a chili courgette sauce and coriander oil (GF)</i>
Rib Eye Beef £19.95 <i>Tomato, sautéed mushrooms, triple cooked chips and brandy sauce (GF)</i>
Honey Roast Duck Breast £21.95 <i>with Julienne of vegetables and an orange jus (GF) (DF)</i>
Guinea Fowl £20.95 <i>Filled with wild mushroom and coriander, wrapped in pancetta, with celeriac fondant, celeriac puree, tarragon sauce (GF) (DF)</i>
Aubergine and Halloumi Bake £12.95 <i>With vegetable ratatouille and haloumi and herb crust (GF)</i>

Desserts

Sticky Toffee Pudding £6.95 <i>With toffee sauce and Vanilla Ice Cream</i>	Fruit Crumble £6.95 <i>with crème Anglaise</i>
Chocolate Tart £6.95 <i>With vanilla Ice cream and seasonal berries</i>	Banana Parfait £6.95 <i>With ginger sponge and Chocolate Sauce</i>

**Locally Sourced
Cheese Board
£9.00**

*with a spiced apple
chutney*

Selection of tea or freshly brewed coffee £2.95

10% service charge is added to all restaurant bills

We proudly use seasonal, fresh local produce, and the menu may be subject to change due to availability.

If you have any special dietary requirements please inform a member of staff.