

DINNER MENU

Tuesday, Thursday & Saturday Evenings

3 Courses £52.00 : 2 Courses £47.00

STARTERS

Courgette and Parmesan Soup with Lemon

Made using Italian hard Parmesan cheese

Smoked Duck.....

orange salad, caramelised walnut, avocado puree

King Scallop.....

creamed roe and saffron sauce, crispy seaweed

Ham & Piccalilli

Smoked Ham Loin , pickled vegetables, Black pudding bonbon

Char-grilled halloumi, roasted peppers, chickpeas, tahini

It balances salty, creamy cheese with sweet roasted peppers and a nutty, acidic dressing.

Can be served as a Starter or as a Main Course (with the addition of new potatoes & vegetables)

(V) would be as above with Tofu Paneer instead of Halloumi

MAINS

Lamb Rump.....

glazed shallots, vichy carrot, crispy kale, honey & mustard mash

Cornfed Chicken.....

mushroom puree, asparagus, crispy potatoes, sage sauce

Roast Fillet of Hake with Saffron Potatoes and Lobster Sauce.....

Black olive tapenade, baby vegetables, beetroot dust

Mushroom Risotto (V).....

Simply Summer Salmon

For the Summer Season if you would like something light and simple we have pan seared Salmon served with Lemon, new potatoes and dressed salad

If you would like side dishes with your meal, please ask at the time of ordering. £4.95 per portion

Triple Cooked Chips

Spanish Style Green Beans

Tender stem Broccoli with Almond Flakes & Parmesan

Before ordering, please speak to a team member if you have any food allergies or intolerances.

There is no service charge included in our prices. If you wish to leave a gratuity, please do so at your own discretion. However, we can no longer accept gratuities on debit or credit cards.

STARTERS

3 Courses £52.00 : 2 Courses £47.00

Wednesday and Friday Evenings

Celeriac Soup with Toasted Hazelnuts & Truffle Oil (V).....

Smoked Mackerel & Beetroot Salad.....

Creamy horseradish dressing, earthy lentils & chicory

Chicken & Leek Spring Roll.....

Thai Chilli Sauce, red cabbage slaw

Cured Smoked Trout/Smoked Salmon.....

Summer on a Plate with pickled vegetables, pickled rhubarb, orange, garden herbs

Goats Cheese.....

fig and honeycomb salad

MAINS

8oz Picanha Rump Steak.....

Pan seared. Served sliced with reduced Beef Jus

Garlic & Rosemary roasted New Potatoes and a Medley of Summer Vegetables.

Pork Tenderloin.....

stuffed with mushroom, coffee buttered baby vegetables, sweetcorn ribs & puree

Grilled Fillet of Sea Bream with Veronique Sauce.....

Pomme Anna, Spaghetti of Vegetables

Miso Glazed Eggplant (V).....

Spicy Chickpeas and Ninja Nuts

Simply Summer Chicken

For the Summer Season if you would like something light and simple we have pan seared Chicken breast served with new potatoes and dressed salad

If you would like side dishes with your meal, please ask at the time of ordering. £4.95 per portion

Triple Cooked Chips

Spanish Style Green Beans

Tender stem Broccoli with Almond Flakes & Parmesan

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