

APPETISERS

Mixed Marinated Olives
3.00

Harissa Hummus &
Garlic Flatbread 3.00

BRITISH CHARCUTERIE 12.95

Air-dried Ham, Rosemary Salami,
Smoked Venison, Pulled Ham Hock with
Olives & Marinated Vegetables

Rosemary & Garlic Baked Camembert
Served with Fresh Bread &
a Spiced Tomato Chutney 8.95

Bread for Two 3.00

SEAFOOD BOARD 14.95

Prawns in Marie Rose sauce, smoked
mackerel pate, smoked salmon & garlic
roasted shell on prawns

STARTERS

Salt Cod Croquettes with a Melted Lemon & Chive Butter
Center Served on a Celeriac Salad 6.95

Roasted Tomato & Cannellini Bean Soup with Cumin 5.95

Carpaccio of Honey Cured Heritage Beetroot, Goats Curd
& Candied Walnuts 6.50

Smoked Duck Breast with Orange, Fennel
& Pomegranate Salad 7.95

Pan Roasted Isle of White Asparagus with a Parma Ham
Scotch Egg & a Cress Salad 7.50

Moules Marinière Served with Fresh Bread 6.95
Or as a main course with fries 14.95



SUNDAY LUNCH

All roasts come with roast potatoes,
roasted carrot & parsnip, cauliflower cheese
& seasonal vegetables

Roast Butternut squash
& mushroom wellington 9.95

Half roast chicken 9.95

Dry aged sirloin of beef 14.95

Rosemary and garlic
studded leg of lamb 15.95

SIDES

Spiced Fries with Aioli 3.00

Mixed greens with Garlic & Chilli 3.00

Crunchy Summer Salad 3.00

Cauliflower Gratin 3.50

MAIN COURSES

Pan fried wild sea bass with roasted new potatoes,
semi dried heritage tomato & spinach with a caper
& herb dressing 15.50

Beef steak Burger served in salt and pepper brioche bun
with a crunchy burger relish & spiced fries 12.50

Confit chicken salad with avocado, heritage tomato,
spring onion, pomegranate & a zesty lemon dressing 10.50

Smoked salmon and spring onion fishcakes served
with mixed salad lemon mayonnaise 13.95

Linguine with squid, prawn mussel & clam with a
tomato, chili & garlic sauce 15.95

Tempura battered loin of cod served with hand cut chips,
tartare sauce, crushed peas & lemon wedge 13.75

DESSERTS

Dark Chocolate Fondant with a Belgium Praline Ice Cream 7.50

Plum & Frangipane Tart with a Plum Compote & Clotted Cream 6.75

Baked Vanilla Cheesecake with a Raspberry Compote 6.95

Lemon & Lime Posset with Lime Jelly & Vanilla Shortbread 6.95

Selection of British Cheeses with Celery, Spiced
Tomato Chutney & Crackers 3 for 8.50 - 5 for 12.50