

## APPETISERS

Mixed marinated olives 2.75	Tempura fish bites with tartare sauce 3.00
Harissa hummus & garlic flatbread 3.00	Rosemary salami & fresh bread 4.50

## STARTERS

Creamy leek & potato soup with crispy leek & fresh bread	5.95
Confit duck hash with spring onion & bacon topped with a fried duck egg	6.95
Sautéed wild mushrooms with garlic, shallot & white wine served on toasted brioche with parmesan & truffle oil	7.50
Salmon & chilli cakes with a soy and ginger dipping sauce	6.50

### BRITISH CHARCUTERIE 8.95

Smoked chicken breast, air dried pork loin, rosemary salami, smoked venison with bread, olives marinated vegetables

½ pint of prawns with a spicy lemon mayonnaise & granary bread	7.75
Rosemary & garlic studded baked Camembert with bread & chutney	8.95
Medley of crispy fried mackerel, squid, king prawn & mussels with garlic mayonnaise	7.25
Chicken liver parfait, with caramelised red onion chutney & toasted brioche	7.50

## MAIN COURSES

Duo of lamb, roasted twin rack & slow cooked shoulder with honey roasted carrots, baby leek & dauphinoise potato 18.25

Tempura battered haddock & red mullet, served with hand cut chips, tartare sauce & crushed peas 13.75

All in one chicken pie, with root vegetables & a tarragon jus 13.25

Slow cooked shoulder of pork with a smoked bacon champ mash, buttered greens & a cider jus 15.95

Pan fried fillet of sea bream on a roasted chorizo, tomato & saffron risotto 16.50

Beetroot & caramelised red onion tart tartan with a fig & goats cheese salad 13.95

Confit leg of duck on roasted beetroot & butternut squash with wilted spinach & a spiced dressing 14.75

Pan fried potato gnocchi with crumbled spicy sausage, roasted cherry tomato & white wine with parmesan & herb breadcrumbs 14.25

## GRILL

Beef burger served in a brioche bun with baby gem, tomato, sliced red onion, coleslaw and crispy fries 12.50 Add bacon or cheese .75p

Ribeye of beef on a potato rosti, sautéed wild mushrooms, & spinach with a red wine jus 26.75

Local market fish with tomato & red onion salad, roasted lemon & a choice of new potatoes or crispy fries £MP

Classic minute steak with crispy fries, Frisee salad & peppercorn sauce 15.95

Grilled haloumi on a bed of ratatouille with rocket and herb oil 12.95

## SIDES

Coleslaw 2.75	Ratatouille 3.50	Crunchy salad 2.75
Smokey bacon champ 3.50	Buttered seasonal greens 3.50	Crispy fries 3.50

## LIGHTER DISHES & SALADS

Roasted beetroot & quinoa salad with crumbled feta cheese, kale, soya beans & a zesty lemon dressing 6.95/10.50

Mussels provencal served with fresh bread Or as a main course with crispy fries 6.95 14.95

Crispy duck salad with cucumber, spring onion & a hoi sin & plum dressing 10.25

Chicken superfood salad with avocado, broccoli, cauliflower, pomegranate, crisp leaves & cress 10.25

Classic pork schnitzel with crispy fries & a fried egg 10.95

Pan fried fillet of sea trout on a warm horseradish & spring onion salad with pickled fennel 15.50

## DESSERT

Dark chocolate tart with caramelised orange 7.50

Spiced plum & apple crumble & vanilla ice cream 5.50

Fine apple tart with a cinnamon ice cream 6.95

Rosemary & marmalade sponge with a rhubarb compote & vanilla ice cream 6.25

Peanut butter parfait with caramelized banana & toffee sauce 6.95

Selection of British cheeses, with celery, crackers & chutney 3 for 8.75 / 5 for 12.50

Selection of luxury ice creams 3 scoops 5.95