

## APPETISERS

Mixed Marinated Olives 3.00	Rosemary & Garlic Baked Camembert Served with Fresh Bread & a Spiced Tomato Chutney 8.95
Harissa Hummus & Garlic Flatbread 3.00	Bread for Two 3.00

## SANDWICHES

10am - 5pm Monday to Saturday - All served with either salad or fries

CHICKEN & AVOCADO CLUB Smokey Bacon, Egg Mayonnaise, Baby Gem Lettuce, Tomato & Avocado Served in Toasted Bread 7.95	Cod Loin Fish Finger with Tartare Sauce 7.50
Dry-aged Roast Beef Sandwich with Horseradish & Baby Gem Lettuce Served in Fresh Baguette 8.95	Crispy Duck Wrap with Cucumber & Spring Onion with a Hoisin & Plum Sauce 6.95
	Open Toasted Sandwich with Grilled Halloumi & Roasted Vegetables 6.50

## FLATBREADS

Garlic Oil & Chilli Flakes 4.95	Crumbled Goats Cheese & Caramelised Red Onion 7.95
Sun Blushed Tomato & Mozzarella with Fresh Pesto & Rocket 6.50	Pulled Ham Hock, Smoked Cheddar & Fresh Apple 6.95

## 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

## SHARING DISHES

BRITISH CHARCUTERIE 12.95  
Air-dried Ham, Rosemary Salami, Smoked Venison,  
Pulled Ham Hock with Olives & Marinated Vegetables

SEAFOOD BOARD 14.95  
Prawns in Marie Rose sauce,  
smoked mackerel pate, smoked salmon  
& garlic roasted shell on prawns

## CLASSIC DISHES

Tempura Battered Loin of Cod  
Served with Hand Cut Chips, Tartare Sauce,  
Crushed Peas & Lemon Wedge 13.75

Bavette Minute Steak Served with  
Crispy Fries & Béarnaise Sauce 15.50

Beefsteak Burger Served in Salt & Pepper  
Brioche Bun with a Crunchy Burger Relish  
& Spiced Fries 12.50

Honey Cured Ham Hock Served with  
Hand Cut Chips & a Fried Duck Egg 13.95

Large Moules Marinière Served with Fries 14.95

## LIGHTER DISHES

Crispy Duck Noodle Salad with a Hoisin &  
Plum Dressing, Bean Sprouts & Spring Onion 11.50

Salad with Avocado, Heritage Tomato,  
Spring Onion, croutons, Pomegranate  
& a Zesty Lemon Dressing 8.95  
~ with confit chicken 10.95 ~  
~ with Garlic roasted prawns 13.95 ~

Smoked Salmon & Spring Onion Fishcakes, Served  
with Mixed Salad Lemon Mayonnaise 13.95

## MAIN COURSES

Rosemary & Garlic Marinated Rump of Lamb Served with  
Dauphinoise Potato & Minted Peas Broad Beans & Asparagus 18.50

Pan Fried Wild Sea Bass with Roasted New Potatoes,  
Semi-dried Heritage Tomato & Spinach with a Caper  
& Herb Dressing 15.50

Roast Butternut Squash & Mushroom Wellington Served with a  
Goat's Cheese & Rocket Salad 13.95

Whole Roasted Lemon Sole with Buttered Samphire,  
Lemon Chive Butter & Parmentier Potatoes 16.95

8oz Dry-aged Sirloin Steak with Boulangère Potato,  
Buttered Spinach, Confit Garlic with Red Wine Jus or a  
Heritage Tomato & Red Onion Salsa 26.50

Seafood Linguine with Tomato, Chilli & Garlic Sauce 15.95

Half Roasted Chicken Cooked with Roasted Lemon & Garlic  
with Crispy Fries & a Red Wine Jus 14.50

## SIDES

Spiced Fries with Aioli 3.00	Heritage Tomato & shallot salad 3.50
Mixed greens with Garlic & Chilli 3.00	Cauliflower Gratin 3.50
Crunchy Summer Salad 3.00	

## 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