



Starters

Chicken terrine, £7.50

Confit chicken leg with tarragon,
bacon jam and sweetcorn relish

Soup of the day £6.00

Homemade daily

RSM cured gravlax £8.70

Home-made salmon gravlax served with horseradish
mousse, avocado and cucumber

Goats cheese beet salad £7.00,

Pickled kohlrabi, toasted pine nuts

Home-made fish cakes £8.00

With sweet chilli sauce and wild rocket

Pear and ham hock salad £7.

Shredded ham hock with pear,
grain mustard dressing, quince jelly

Pumpkin ravioli £8.50

Served with a sage butter sauce and topped with toasted
pumpkin seeds

Smoked Haddock £8.50

Smoked haddock with wilted spinach,
free range poached egg and truffle hollandaise

Main courses

Harissa marinated belly of pork £ 17.55

Braised pork belly served with honey glazed carrots,
mustard creamed mash texture of apple and cider jus.

Seared seabass fillet £17.95

Jerusalem artichokes, broccoli and red pepper coulis

8 oz. grilled English sirloin £23.00

Chargrilled to your liking and served with tomatoes and
mushrooms, béarnaise and French fries

Grilled tuna Nicoise £21

With baby potatoes, soft quails egg and fresh anchovies

Honey glazed duck breast £17.50

Lyonnais potatoes, cabbage and blackberry sauce.

Steamed plaice fillets with lobster bisque £16.90

Baby potatoes and seasonal vegetables.

Wild mushroom risotto £13.50

With shaved vegetarian hard cheese and wild rocket leaves

Herb crusted sea trout fillet £17.90

Braised fennel, black olive tapenade, mash
and lemon veloute

House Specials

Cheese burger £11.00

Toasted brioche bun, whole grain mustard, French fries @
onion rings

Shepherd's pie £13.95

Pulled braised lamb shoulder and mince, topped with
creamed potatoes

Fish and chips £12

Beer battered haddock fillet mushy peas and tartar
sauce

Calves liver £17.55

Smoked bacon and leek creamed potatoes, onion sauce

Roasted chicken supreme £ 16

Sweet potato cake, parsnips, sautéed brussel sprouts,
mushroom sauce.

Tagliatelle, broccoli pesto £11

Homemade with toasted mixed seeds and chilli

Side dishes £ 3.60 each

Sauteed savoy cabbage, shallots
Honey roasted root vegetables.

Rocket, Italian hard cheese salad
and lemon dressing

Roasted beetroot and balsamic
glaze.

Potato gratin.

Steamed kale and carrots with
tahini dressing

Prices include VAT

If you have any food allergies or intolerances please speak to your waiter