Starters

Braised pork terrine £7.50
Pressed pork terrine with apple chutney and pickle salad

Soup of the day £6.00
Homemade daily

RSM Fish cakes £7.50
Home-made fish cakes served with a rocket salad
sweet chilli sauce

Poached pear salad £7.00
A salad of chicory, crumbled blue cheese and poached pear

Main courses

Peppered pork tenderloin £16.55
Sweet potato cake, greens, apricot puree and a sage jus

Bouillabaisse £17.50
Classic fish Bouillabaisse served saffron potatoes and mixed vegetables

8 oz. grilled English sirloin £23.00
Chargrilled to your liking and served with tomatoes and mushrooms, hand cut chips and a peppercorn sauce

Corn-fed chicken supreme £16.55
 Crushed potatoes with spring onions, sweetcorn puree, bacon crumb and chicken jus

Roasted cod fillet £19.00
Pancetta wrapped cod fillet, pepper coulis, dill mash, braised fennel and courgette shavings

Chef’s special of the day £16.00
Please ask for today’s special

Wild mushroom risotto £14.00
With parmesan shavings and wild rocket

Seafood linguine £16.00
Fresh linguine pasta with mixed seafood and lobster bisque sauce

House Specials

Cheese burger £11.00
Toasted brioche bun, whole grain mustard, French fries and onion rings

Shepherd’s pie £13.95
Pulled lamb shoulder, lamb mince topped with creamed potatoes served with mixed leaf salad

Surf and turf £16.55
Minute steak with king prawns, crispy squid, peppercorn sauce, triple cooked chips and garden peas

Chicken curry £13.95
Fluffy basmati rice, mango chutney, poppadum and homemade Nan bread

Grilled calves liver and smoked bacon £18.00
Served with herb mash and onion gravy

Sea trout fillet £17.50
Grilled sea trout with a quinoa salad and tahini dressing

Side dishes £ 3.60 each

Minted peas
Rocket, Italian hard cheese salad
Ratatouille
Baby potato herb oil
Hand cut chips
Creamed potato
Steamed broccoli with almond and chilli pesto

Any 3 sides for £9.00

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