

## STARTERS

<b>Celeriac &amp; Wild Mushroom Soup</b> 6.50 Well balanced mix of dried wild mushrooms and celeriac soup (v) (gf)	<b>Fresh Burrata</b> 7.70 Creamy mozzarella with cherry tomato and basil, drizzled with truffle oil (v) (gf)
<b>Pork Croquettes</b> 5.90 Slow roasted pork croquettes served with roast garlic and sweet paprika aioli	<b>Fishcakes</b> 6.50 Crab and potato fishcakes served with homemade sweet chilli sauce
<b>Mushroom &amp; Goat's Cheese Stack</b> 6.95 Roasted Portobello mushroom and peppers topped with baked goat's cheese and basil (v) (gf)	<b>Pan-fried King Prawns</b> 8.95 / 14.95 King prawns served in a bisque with a hint of chilli and garlic (available as a starter or main course) (gf)
<b>Mediterranean Salad</b> 5.90 A salad of cucumber, tomatoes, red onion, kalamata olives, feta cheese and vinaigrette dressing (v) (gf)	<b>Duck Breast</b> 7.95 Smoked duck breast served with carrot and orange purée, grilled baby artichokes and corn leaves (gf)
<b>Chicken Caesar Salad</b> 6.20 / 11.40 A classic salad served with grilled chicken, parmesan, baby gem salad, croutons and caesar dressing (available as a starter or main course)	<b>House Terrine</b> 7.95 Our chef's homemade terrine served with red onion chutney and toasted sourdough bread (ask the team to find out more)

## MAINS

<b>Goat's Cheese Tartlet</b> 11.90 Roast Mediterranean vegetables and goat's cheese tartlet topped with peanuts (v)	<b>Pappardelle Duck Ragu</b> 13.90 Slow cooked duck with ribbons of flat pasta noodles in a rich ragu sauce
<b>Asparagus &amp; Stilton Risotto</b> 12.95 A classic risotto with asparagus and a light touch of stilton (v) (gf)	<b>Spinach &amp; Goat's Cheese Ravioli</b> 11.50 Fresh ravioli with spinach and goat's cheese with a butter and sage sauce (v)
<b>Corn Fed Chicken Breast</b> 13.50 Pan-fried chicken served with new potatoes, green beans, tomato and sweetcorn salsa (gf)	<b>Pork Belly</b> 16.50 Slow roasted and pressed pork belly with roast parsnips, tender stem broccoli, chantenay carrots and pork jus (gf)
<b>Pan-fried Seabass</b> 15.30 Seabass fillet served with celeriac purée, samphire, crushed new potatoes and clams, saffron velouté sauce (gf)	<b>Lamb Skewers</b> 16.50 Marinated and grilled lamb leg, peppers and courgette skewers served with three bean salad and tzatziki sauce (gf)
<b>Pan-fried Hake</b> 16.10 Hake fillet served with chorizo and new potato hash, roast cherry tomatoes and basil dressing (gf)	<b>British Beef Burger</b> 12.95 Locally sourced British beef burger topped with cheddar, bacon, tomatoes and lettuce served with our signature parmesan fries
<b>Rolled Monkfish with Pancetta</b> 16.80 Pan-fried monkfish wrapped in pancetta with a cauliflower purée, grilled asparagus and shrimp bisque sauce (gf)	<b>Rib Eye Steak</b> 23.90 Grilled 28 day aged prime rib eye steak served with dauphinoise potatoes and a choice of peppercorn or blue cheese sauce (gf)
<b>Bratwurst Orecchiette</b> 12.30 Orecchiette pasta served with bratwurst sausages, tender stem broccoli and cherry tomatoes	<b>Steak Fillet</b> 26.95 Prime British steak fillet cooked to perfection with creamy mash potatoes, wild mushrooms and red wine jus (gf)

### MONDAY WINE NIGHT

All wines at 50% discount

All of our wine will be discounted by 50% when you buy any 2 main meals

### TUESDAY STEAK NIGHT

Beef Tagliata Steak

Beef tagliata steak and chips with a glass of wine or beer (bottle or half a pint)

15.90

### SUNDAY ROAST

Classic Sunday Roast

Join us for a classic Sunday roast of beef, pork or chicken with all the trimmings

16.90

## SIDES

<b>Chantenay Carrots</b> 13.95 with Butter and Fennel Seeds
<b>House Chips</b> 3.50
<b>Parmesan Chips</b> 4.00
<b>Rocket and Parmesan</b> 3.95
<b>Mixed Leaf Salad</b> 3.50
<b>Mash or Sautéed Potatoes</b> 3.95
<b>Heirloom Tomatoes, Shallots, Capers and Oregano</b> 3.95
<b>Seasonal Greens</b> 3.50
<b>Fresh Bread</b> 3.50
<b>Olives</b> 3.50

## CHILDREN'S MENU

<b>Pasta with Tomato Sauce</b> 4.50
<b>Grilled Chicken, Chips &amp; Baked Beans</b> 5.50
<b>Fish Goujons, Chips &amp; Peas</b> 5.50

A discretionary 12.5% gratuity will be added to your bill. Food Allergies and intolerances: please speak to a member of our team if you have any allergy or intolerance concerns. As all of our dishes are prepared freshly to order, it is not possible to guarantee that traces of mandatory allergens, including nuts, are not present in all dishes. Please be aware that some of our olives may contain stones and some fish dishes may contain bones.