

## STARTERS

<b>Broccoli and Pear Soup</b> 6.50 A delicious warming and hearty soup, served with Stilton croutons (v) (gf)	<b>Pan-fried King Prawns</b> 8.95 / 14.95 Pan-fried king prawns, served with chilli, garlic and a delicious bisque (gf)
<b>Fresh Burrata</b> 7.70 Creamy mozzarella served with cherry tomatoes and basil, drizzled with truffle oil (v) (gf)	<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)
<b>Mushroom &amp; Goat's Cheese Stack</b> 6.95 Roasted portobello mushroom, peppers, baked goat's cheese and basil (v) (gf)	<b>Pan-fried Scallops</b> 8.90 Pan-fried scallops served with chorizo and a sweetcorn salsa (gf)
<b>Pork Cheeks</b> 5.95 Locally sourced slow cooked pork cheeks served with apple and pearl barley salad	<b>Pear and Walnut Salad</b> 6.25 / 11.40 A refreshing chicory, pear, pomegranate, rocket and walnut salad served with a house vinaigrette dressing (v) (gf)
<b>Deep Fried Squid</b> 6.20 Deep fried squid served with a homemade sweet chili sauce	<b>Bresaola al Carpaccio</b> 7.25 Bresaola served with Comte cheese, orange, roast pistachio and honey (gf)

## MAINS

<b>Butternut Squash and Ricotta Risotto</b> 12.95 A classic risotto with butternut squash and creamy ricotta (v) (gf)	<b>Pappardelle Duck Ragu</b> 13.90 Slow cooked duck with ribbons of flat pasta noodles served in a rich ragu sauce
<b>Homemade Pumpkin Gnocchi</b> 12.50 Fresh potato gnocchi stuffed with pumpkin served in a rich blue cheese sauce (v)	<b>Duck Breast</b> 16.50 A delicious pan-fried duck breast served with mixed beans and a warming Bratwurst sausage casserole (gf)
<b>Mushroom Ravioli</b> 11.50 Fresh wild mixed mushroom ravioli served with rosemary oil and shaved parmesan (v)	<b>Corn Fed Chicken</b> 13.95 Pan-fried chicken breast served with mashed potatoes, green beans and roasted tomatoes, olives and basil sauce (gf)
<b>Prawn and Sepia Linguine</b> 14.95 Fresh sepia linguine served with prawns, cherry tomatoes and a rich prawn bisque	<b>Lamb Shank</b> 17.50 Locally sourced braised lamb shank served with creamy mashed potatoes, shallot and redcurrant sauce (gf)
<b>Pan-fried Seabass</b> 15.30 Seabass fillet served with celeriac puree, samphire, crushed new potatoes, clams and saffron velouté sauce (gf)	<b>Rib Eye Steak</b> 25.90 Grilled 28 day aged Rib Eye steak, served with dauphinoise potatoes and a choice of peppercorn or blue cheese sauce (gf)
<b>Pan-fried Salmon</b> 15.95 Salmon fillet served with purple potatoes, tender stem broccoli and a creamy lime sauce (gf)	<b>Steak Fillet</b> 27.95 Prime British steak fillet cooked to perfection with creamy mashed potatoes, wild mushrooms and red wine jus (gf)
<b>Pan-fried Halibut</b> 16.80 Fillet of Halibut served with sautéed potatoes, buttery leeks, roast cherry tomatoes and a salsa verde	<b>Beef Burger</b> 13.25 Locally sourced British beef burger topped with cheddar cheese, bacon, tomato, lettuce and gherkins, served with our signature homemade parmesan fries

### MONDAY WINE NIGHT

#### All wines at 50% discount

All of our wine will be discounted by 50% when you buy any 2 main meals (from our à la carte menu)

### 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>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>Mashed 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>Penne pasta</b> 4.50 served with a homemade tomato sauce (v)	
<b>Grilled corn-fed chicken</b> 5.50 served with homemade chips & baked beans	
<b>Fish Goujons, Chips &amp; Peas</b> 5.50 served with homemade chips & garden peas	

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.