



STARTERS



Roasted Garlic & Butternut Squash Soup (Vg) - £9
Served with herb oil & croutons

Pan Seared Scallops - £13
Served with pea puree, sliced chorizo & black pudding crumb

Wild Mushroom & Parmesan Crostini (Vg) - £9.50
Served with balsamic glaze & dressed watercress salad

Slow-cooked Korean Barbecue Glazed Belly Pork - £9.50
Served with Asian slaw salad, crispy onions & leek hay

Pan-seared Mackerel Fillet - £9.50
Served with spring onion & peppered potato salad,
pickled cucumber ribbons & basil emulsion

MAIN COURSES

Chicken Ballotine - £25
Spinach & mozzarella filled chicken breast wrapped in smoked bacon,
served with roasted root vegetables, fondant potato with a port & red onion jus

Herb Crusted Salmon - £25
Oven baked salmon fillet coated in a panko & herb crust,
served with potato gratin, tenderstem broccoli,
with a tomato & red pepper sauce

8oz Sirloin Steak - £26
Cooked to your liking, served with seasoned fries,
bacon & mozzarella filled portobello mushroom, rocket & watercress salad

Catch Of The Day - £25
Pan seared catch of the day, served with creamed leeks,
roasted cherry tomatoes, new potatoes & sauce vierge

Peperoni Ripieni (V with Vg option available) - £23
Oven baked filled bell peppers with wild rice,
roasted root vegetables & Parmesan cheese,
served with herb crushed potatoes, Mornay sauce & crispy onions

King Prawn Linguine - £25
Pan fried king prawns with garlic butter, shallots & cherry tomatoes,
served with linguine pasta, spinach & white wine sauce

Additional roasted root vegetables - £4.50
Additional oven roasted potatoes/seasoned fries - £4.50



Gluten free versions of the above dishes (except the linguine)
can be prepared. Please discuss with your server.

