

STARTERS

Soup of the day (v)

rustic bread roll

Spinach and ricotta tortellini (v)

tomato fondue, medley of vegetables

Bettinehoeve goat cheese fritters (v)

flamed tomato, marinated beetroot, tomato chutney

Poached trout

marinated mooli, apple preserve, lemon puree

Pan fried king scallop

cauliflower puree, bacon crumbed cauliflower, aubergine sambal

(£5 supplement)

Chicken Caesar salad

romaine lettuce, Caesar dressing, croutons, Parmesan shavings

Pressed ham hock terrine

ham hock, smoked sausage, celeriac, garlic crostini

MAINS

Wild mushroom linguine (v)

mascarpone cheese, basil pesto, garlic crostini

Herb gnocchi (v)

butternut squash, roasted Mediterranean vegetables

Pan-fried wild Mediterranean stone bass

butter milk barley risotto, kale

Beer battered haddock fillet

chunky chips, mushy peas, tartar sauce

Authentic North Indian chicken korma

naan bread, biryani basmati rice, poppadum, mango chutney

8 hours slow cooked pork belly

creamy mash, braised savoy cabbage, spiced apple

Braised feather blade of beef

celeriac fondant, wild mushroom, horseradish cream

Spaghetti meat balls

roasted cherry vine tomato sauce, basil pesto, garlic crostini

FROM THE GRILL

All steaks are served with French fries, portobello mushroom, oven roasted tomatoes

8oz* British 28 days dry aged sirloin steak

(£7 supplement)

8oz* British 28 days dry aged rib-eye steak

(£8 supplement)

8oz* British 28 days aged fillet steak

(£10 supplement)

Choose your sauce: peppercorn, red wine, blue cheese or Béarnaise

SIDES

(£2.95 each supplement)

- French fries
- Chunky chips
- Onion rings
- Curly kale
- Creamy mash potato
- Buttered new potatoes
- Mixed green salad with mustard dressing
- Buttered seasonal vegetables

SOMETHING SWEET

Malibu roast pineapple

lemon sorbet

Sticky toffee pudding (v)

vanilla bean ice cream, toffee sauce

Mixed berry pavlova

berry compote, vanilla cream

Dark chocolate brownie (v)

vanilla bean ice cream

Cappuccino cheesecake

Madagascan vanilla cream, biscotti

Selection of British cheese (v)

Quickest truckle mature cheddar, Yorkshire blue, Vulscombe natural, Organic Cotswold Brie, a selection of biscuits, apple crisps, celery, grapes, walnuts, chutney

(£5 supplement)

* 8oz approximately 228 grams uncooked weight.

(v) Denotes suitable for vegetarians.

Detailed dish-specific information on allergens is available from your server.

Please advise us before ordering if you have any allergies, as we cannot guarantee that our dishes are free from trace elements. Eating raw or undercooked meat and seafood increases the risk of food poisoning. All prices include VAT at the current rate, but excludes service, which is at your discretion.