

# Menu

*'Good food takes time to prepare when fresh,  
your patience would be appreciated' – Head Chef*

**Menu served 18:30 – 21:15 all week**

***£30 Three Courses Including Coffee***

*Kids under 12 eat free from Children's Menu*

**Sunday Lunch – 12:00 – 15:00**

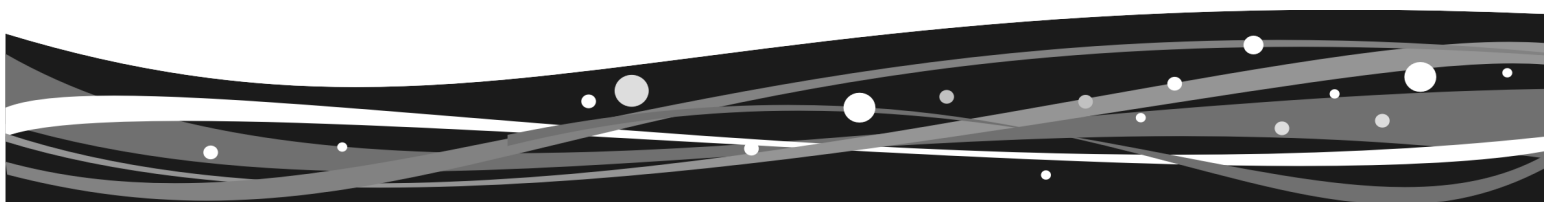
If you have any special dietary requirements please inform your server

**Local and Sustainable Produce**

We try in most cases to use locally grown vegetables, fresh ingredients sourced with the environment in mind.

**Fresh & Homemade**

We are extremely proud of the culinary skills shown by our team of chefs. All items are freshly prepared on site & Homemade



# Appetisers

All Appetisers are freshly prepared on site & homemade

## **Chicken Liver Mousse – £7.25**

Black Pudding Crumb, Pear Puree & Parisienne

## **Avocado Cheesecake – £7.25**

Tomato Compote & Smoked Halibut

## **Sweet Potato Fondant – £7.25**

Tomato, feta & pomegranate

## **Melon, Cucumber & Feta Salad – £6.75 (GF,H,V)**

Strawberry Sorbet & Basil

## **White Onion Soup – £6.00**

Cheese Croutons

## **Homemade Soup of the Day – £6.00**

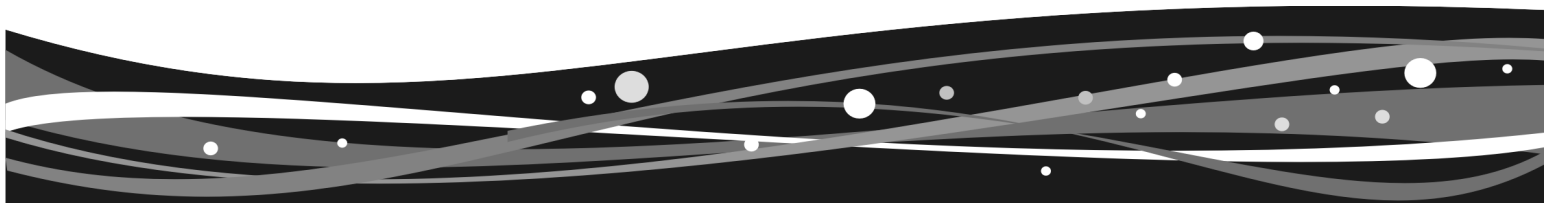
Please see your server for today's fresh seasonal soup

gf= Gluten Free   v = Vegetarian   h = Healthy Option

## Junior Menu Available

Under 12's eat FREE from the Children's Menu, when accompanied by a full paying adult having a main meal from our a la carte menu (Bistro dishes excluded)

Your server will provide you with our dedicated Children's Menu, and two courses from this menu are free when accompanied by a full paying adult.



# Main Meals & Grills

All Main courses are freshly prepared on site

## Dry aged 8oz Sirloin Steak – £22.50

Handcut Chips, Shallot Tart Tartin

Herb Roast Plum Tomato

**\*\*£5 supplement for dinner inclusive guest\*\***

## Soy and Ginger Marinated Salmon– £18 (H)

Stir Fried Egg noodles, Pak Choi, Sesame Oil Dressing

## Cannon of Lamb – £22.50

Served pink, Moroccan Couscous, Burnt Spring Onion, Green Kale, Rosemary & Mint Jus

**\*\*£5 supplement for dinner inclusive guest\*\***

## Pan Roast Sea Bass – £18 (GF/H)

Brown Shrimp and Dill Butter, Wilted Greens, Sauté Potato

## Stuffed Field Mushrooms – £15

Cream Cheese & Fennel, Breadcrumbs, Gratinated with Provençale Sauce

Served with Spinach

## Duck Breast – £19 (GF)

Sweet Potato Mash, Tender Stem Broccoli & Blackberry Jus

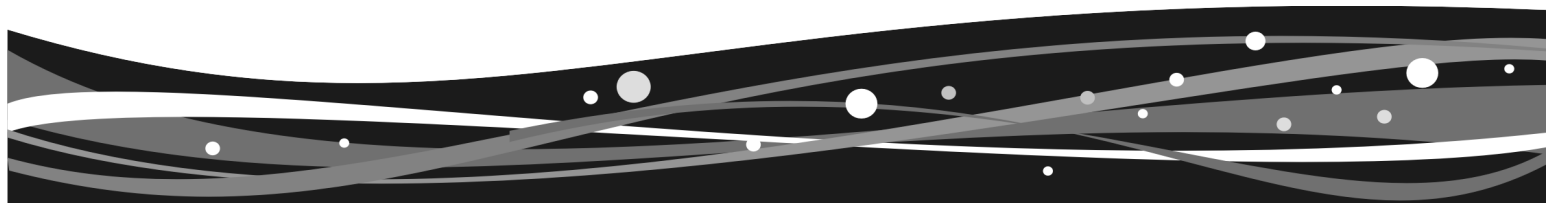
## Pheasant Duo – £18

Pan Fried Breast, Braised Leg, Dauphinoise Potatoes, Pickled Red Cabbage & Red Wine Jus

### Side Orders

- Fresh Bread with Butter £2 • Garlic Dough Balls £3
- Chips – £2.50 • Side Salad £3
- Side of Vegetables £2 • Battered Onion Rings £2.50

**Bistro & Bistro Specials Also Available**



# Desserts

## **Best of British Cheeseboard – £8.00**

Selection of Cheese, grapes, celery & our homemade onion chutney  
Available with Gluten Free Biscuits (GF)

## **Lime Posset – £7.25 (GF,V)**

Raspberry Glaze & Chocolate Meringue

## **Ice Cream Selection**

1 Scoop – £2.50 – 2 Scoops £4.00 – 3 Scoops £5.00

## **Individual Strawberry & Lime Cheesecake – £7.25**

Macerated strawberry

## **Individual Banoffee Pie – £7.25**

Brownie Crumb

## **Chocolate Panna Cotta – £7.25**

Honeycomb Crumb & Lemon Sorbet

## **Caribbean Tart – £7.25**

Coconut Frangipane, Caramelised Bananas & Mango Sorbet

### **Wine Selection**

Please select from our extensive list featuring Wines and Champagnes by the bottle from France, Germany, Italy, Australia, South Africa, California, Chile and Argentina

**Wines by the Glass** – Jean Julian – Dry White, Medium White or Red

175ml **£5.00** 250ml **£6.00**

**Speciality Coffees** – Irish, Caribbean, Highland, Calypso or Parisian **£7.50**

### **Beverages**

- Tea – Regular, Decaffeinated or Earl Grey – Pot **£2.75**
- Coffee Regular or decaffeinated – **£2.75** per person

**Double Espresso, Cappuccino, Latte, Americano – £3.50 per person**

