

Dinner Menu 5:30pm to 9:00pm

(Please note that some dishes change daily)

Starters

Soup of the day	4.95
Balsamic beetroot, Goats cheese & endive salad, sourdough croutons, maple & wholegrain mustard dressing (V)	5.95
Tiger prawns, satay & coriander noodles, sesame oil, crispy wonton	6.95
Field mushrooms, cheddar & roast garlic cream, rosemary & sea salt scone (V)	5.95
Antipasto, selection of Italian cured meats, cheeses & pickled vegetables	7.95/10.95
Gochujang belly pork, celery, radish & watercress	6.95

Pasta & Risotto (starter or main)

Risotto, field mushroom, pea, spring onion & dolcelatte	6.95/9.95
Orecchiette, broccoli, cannellini bean, walnut, endive, roast garlic & black pepper cream (V)	6.95/9.95

Main Courses

Chicken roulade, mushroom, spinach & roast garlic, broccoli, new potatoes, vermouth & basil sauce	13.95
Salmon Fillet en croute, honey & Dijon mustard mascarpone, buttered leeks & peas, new potatoes, dill cream	13.95
Half roast duck, pak choi & sesame seed vegetables, parmentier potatoes, soy & Hoi Sin gravy	17.95
Lamb shank, mash potato, butternut squash, chickpea & redcurrant stew	19.95
Pork chop, savoury apple & cheddar pie, cider braised white cabbage, thyme jus	14.95
Tofu, vegetable & cannellini bean chilli, rice & pitta bread (vegan)	9.95

Steaks

Rib eye 10oz 19.95 | Sirloin 10oz 20.95 | Fillet 8oz 26.95

All come with dressed salad, hand cut chips

Sauces £1.95: Au poivre, Diane, Shiraz & Shallot, Garlic Butter, Dolcelatte & chive

Side orders

Olives £3.50 | Dressed salad £2.50 | Hand cut Chips £2.50 | Rosemary Potatoes £2.50

Petit pois & smoked bacon £2.50 | Green beans £2.50

Please inform us of any food allergies & intolerances before ordering

All food is cooked fresh daily, preparation times may vary. Dishes can be pre ordered

Please note: An optional 10% service charge will be added on parties of 8 or more.