

first course

blue cheese, pistachio & rocket crème brûlée,
lemon, cayenne & black pepper sablé 5.75

warm tartlet of sautéed chorizo,
pancetta, confit peppers, brie &
red onion jam, chive aioli, rocket oil 6.25

goat's cheese crottins in a herb crumb, raspberry
& onion compôte, mango & tarragon salsa 6.75

sea trout ceviche, soy, sesame &
spring onion dressing, micro salad
leaves, new potatoes & chives 7.25

home bourbon smoked venison, salad
of watercress, melon & basil, cucumber
ribbons, honey & grain mustard dressing 7.95

seared king scallops, pickled daikon,
pepper & cucumber salad, chilli & lime
jam, apple & stem ginger coulis 9.95

main course

homemade spinach, garlic & cheese gnocchi,
tomato & olive sauce, rocket leaf & parmesan 13.25

salmon fillet, crayfish, spring onion &
orange risotto, carrot & coconut coulis 14.95

saffron & mint marinated fillet of seabass, egg
linguine in a confit pepper, garlic, smoked bacon
& prawn vermouth sauce, parmesan shavings 16.75

cajun spiced duck breast, ginger & lemon grass
stir-fried summer vegetables, soy & coriander
noodles, shallot marmalade, orange reduction 17.50

rump of lamb, crushed niçoise potatoes,
slow roasted tomatoes, confit garlic jus 18.95

char-grilled steak, hand-cut chips, field mushroom,
garlic & thyme baked tomato, rocket salad, served
with either pepper sauce or confit garlic & chive butter

10oz rump 18.50 8oz ribeye 19.95 7oz fillet 24.95

peppered haunch of venison, roast mediterranean
& feta stuffed pepper, chorizo, spring onion &
sweet potato cake, blackberry jus 22.95

side orders

roasted mediterranean vegetables 3.25

warm niçoise salad 3.95

thin chips / hand-cut chips 3.50

garlic & chive mash 2.75

caesar salad 3.95

tomato, onion & mozzarella salad 3.75

express lunch £9.95

includes a 125ml glass of sicilian wine/peroni/soft drink
rump steak & thin chips, pepper sauce or garlic butter

thai salmon crab cakes, hand-cut chips, chilli & ginger dip

chicken caesar salad, sun-blushed tomatoes, parmesan

fixed lunch menu Tuesday-Saturday

two courses £12.50, three courses £16.00

first course

soup of the day

thai salmon crab cake, rocket, chicory &
herb pepper salad, chilli & ginger sauce

chicken liver, smoked bacon & garlic
paté, spiced apple & rhubarb chutney,
herb ciabatta, balsamic reduction

caesar salad with toasted croûtons,
sun-blushed tomatoes, parmesan shavings

main course

baked haddock fillet, pea & kale purée, herb
roasted sweet potatoes, caper & parsley
mayonnaise, mediterranean vegetables

chicken breast stuffed with sun-dried tomatoes,
basil & mozzarella, wrapped in smoked bacon,
garlic rösti potato, roasted peppers, basil pesto

pot-roasted spiced pork belly, apple & chilli mash,
bok choy, mango & green peppercorn sauce

confit mediterranean vegetable risotto, asparagus
& squash, grilled field mushroom, glazed mozzarella

choose from the desserts below (cheese supplement £4.00)

dessert

warm brioche, pistachio & irish cream
pudding, crème anglais, pear & ginger jam 5.25

frozen banana & praline parfait, pistachio
& hazelnut dusting, raspberry coulis 5.75

sticky toffee pudding, pannacotta
ice cream, rum & raisin toffee sauce 5.95

blueberry & lime cheesecake,
honey, vanilla & strawberry syrup 6.50

dark chocolate, passion fruit & toasted coconut
torte, blackcurrant & liquorice ice cream 6.75

a selection of artisan cheese 7.50