

APERITIF

Chase rhubarb vodka martini / Prosecco with elderflower cordial £8.50

BITES

Home baked breads served with French butter and tapenade £2.50

Marinated olives £3 / Smoked almonds £3

TO SHARE

Sharing board of cured meats, cheese, smoked salmon, home baked bread, cornichons, olives £18

Whole baked camembert, garlic, honey, rosemary and fresh bread £12

LUNCH - 2 courses £15 / 3 courses £20

EARLY BIRD DINNER - 2 course £22 / 3 course £28 - 6.30pm to 7.30pm Tuesday to Friday

STARTER

Confit duck, Armagnac and date terrine, ale chutney, crostini

Grilled mackerel, pickled mouli, soy & lime dressing

Chargrilled asparagus, baked ricotta, soft boiled hens egg

MAIN

Grilled pork loin, mash potato, spring greens, mustard sauce

Baked sea trout, crushed potatoes, samphire, lemon cream sauce

Wild mushroom risotto, wild garlic and parmesan (v)

DESSERT

Sticky toffee pudding, toffee sauce, vanilla ice cream (v)

Malibu and lime panna cotta, chargrilled pineapple, crushed meringue (v)

Elderflower parfait, poached rhubarb, shortbread (v)

STARTERS

Coln valley salmon, baby gem, pickled cucumber, caper dressing £9

Grilled mackerel, pickled mouli, soy and lime dressing £8.50

Confit duck, Armagnac and date terrine, ale chutney, crostini £8

Chargrilled asparagus, baked ricotta, soft boiled hens egg (v) £8

Seared scallops, baby spinach, prosciutto, harissa butter £12

FROM THE GRILL

8oz Sirloin steak £24

10oz Ribeye steak £28

6oz Fillet Steak £28

All served with grilled tomato, rocket, mushrooms and French fries

Your choice of blue cheese, mushroom, peppercorn sauce £1.50

MAINS

Grilled pork loin, mash potato, spring greens, mustard sauce £19

Roast duck breast, Lyonnaise potato, braised peas, red wine sauce £21

Baked sea trout, crushed potatoes, samphire, lemon cream sauce £19

Whole lemon sole, new potatoes, seasonal vegetables, caper butter £22

Wild mushrooms risotto, wild garlic and parmesan (v) £18

SIDE ORDERS

Rocket salad, shaved parmesan and balsamic reduction

Mixed leaves and mustard dressing

French fries

Onion rings

£3.00

New potatoes, parsley butter

Mixed greens

£3.50

DESSERTS £8.50

Sticky toffee pudding, toffee sauce,
vanilla ice cream (v)

Dark chocolate brownie,
salted caramel ice cream, chocolate hazelnut crisp
(v)

Elderflower parfait, poached rhubarb,
shortbread (v)

Malibu and lime panna cotta, chargrilled pineapple,
crushed meringue (v)

Vin Santo del chianti (Nicodemo 2009, 50ml)
with dipping biscotti £5

CHEESE

Choice of three cheeses £8.80 / five cheeses £10
Served with chutney and biscuits

Cerney Ash

Ash coated goat cheese

Camembert

Full fat traditionally made

Stilton

Sweet, salty and intense

Oak Smoked Cheddar

Matured for twelve months

Reblochon de Savoie

Lovely smooth and subtle texture

EVERY TUESDAY EVENING

Two 6oz rump steaks, fries, mushroom, tomato and salad
with a bottle of red or white wine all for £35

Or 8oz sirloin steaks £45

*Please advise us of any food allergies or intolerances as we will be happy to cater for you individually
V - Vegetarian*