

## **APERITIF**

Chase rhubarb vodka martini £9  
Prosecco with elderflower cordial £8.50

## **STARTERS**

Oak smoked salmon, shrimps, baby gem, grapefruit and capers £8.50  
Pressed duck terrine, orange, toasted brioche £8.00  
Smoked monkfish carpaccio, citrus fruits, mango dressing £8.00  
Goats cheese royale, blood orange, hazelnut and frisee salad (v) £7.50  
Twice baked cheese soufflé, parmesan cream, walnut and apple (v) £7.50  
Seared scallops, fennel, mouli, harissa butter £10.00

## **STARTERS TO SHARE**

Cured meats, cheese, smoked salmon, breads, cornichons, olives £18  
Whole baked camembert, garlic, honey, rosemary and bread £12

## **MAINS**

Oven roast pheasant, truffle mash, root vegetables and red wine sauce £18  
Honey glazed duck breast, lyonnaise potato, celeriac, rosemary jus £24  
Pan fried halibut, cauliflower, cavalo nero and tarragon butter £22  
Pan fried cod, leek fondue, new potatoes, herb sauce £20  
Wild mushroom risotto, parmesan, herbs and racket salad (v) £18

## **STEAKS FROM THE GRILL**

8oz sirloin £24  
10oz Ribeye £28  
6oz Fillet £28

*All served with grilled tomato, rocket, mushrooms and French fries  
Your choice of blue cheese, mushroom, peppercorn sauce £1.50*

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

*V - Vegetarian*

## **SIDE ORDERS**

Mixed leaves and mustard dressing  
French fries  
Onion rings  
£3.00

Rocket salad, shaved parmesan and balsamic reduction  
New potatoes, parsley butter  
Mixed greens  
£3.50

## **DESSERTS £8.50**

Sticky toffee pudding, toffee sauce, vanilla ice cream (v)  
Frangipane sponge, berries, pistachio Chantilly cream (v)  
Chocolate torte, caramel ice cream (v)  
Coconut and lime parfait, marinated pineapple, coconut (v)  
Lemon tart, blackcurrant sorbet (v)

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

## **CHEESES**

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

### **Tor**

*Surprisingly deep and complex goats cheese*

### **Camembert**

*Full fat traditionally made*

### **Oak Smoked Cheddar**

*Matured for twelve months and smoked over oak chips*

### **Reblechon 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