

APERITIF

Chase rhubarb vodka martini £8.50 / Prosecco with elderflower cordial £8.50 /
Chase pink grapefruit & pomelo gin and your choice of Fever Tree tonics £6.50 /
Whitley Neill rhubarb & ginger gin and your choice of Fever Tree tonics £6 /
Whitley Neill raspberry gin and your choice of Fever Tree tonics £6

BITES

Home baked breads served with French butter & olive tapenade £2.50
Marinated olives £3 / Mediterranean sundried rosemary nut mix £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 Tuesday to Saturday (maximum covers x 8)

DINNER - 2 course £24 / 3 course £28 Tuesday to Friday

STARTER

MAIN

DESSERT

Oak roast salmon rilette, radish &
fennel salad, sauce vierge

Roast chicken breast, sweet
potato puree, wild mushrooms,
honey & thyme sauce

Dark Chocolate torte,
vanilla ice cream, cherries (v)

Confit duck terrine, apple chutney,
toasted ciabatta

Pan fried cod, crushed new
potatoes, courgette, lemon butter

Sticky toffee pudding,
toffee sauce, clotted cream (v)

Gazpacho, lemon oil (v)

Roasted quinoa, summer
vegetables, herb dressing (v)

Classic Eton mess (v)

STARTERS

Seared scallops, pea puree, ham crisp, harissa butter £12

Confit duck terrine, apple chutney, toasted ciabatta £8.50

Oak roast salmon rilette, radish & fennel salad, sauce vierge £9.50

Gazpacho, lemon oil (v) £7

Heirloom tomatoes, grilled goats cheese, black olive, herb salad (v) £8

FROM THE GRILL

8oz Sirloin steak £24

6oz Fillet steak £28

10oz Ribeye steak £26

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

MAINS

Roast chicken breast, sweet potato puree, wild mushrooms, honey & thyme sauce £20

Grilled lamb rump, lyonnaise potato, pea fricassee, red wine sauce £22

Pan fried cod, crushed new potatoes, courgette, lemon butter £19

Pan fried sea bream, new potatoes, mixed greens, caper butter £20

Roasted quinoa, summer vegetables, herb dressing (v) £18

SIDE ORDERS

Rocket salad, shaved parmesan & balsamic reduction

Mixed leaves & mustard dressing

French fries

Onion rings

£3.00

New potatoes, parsley butter

Mixed greens

£3.50

DESSERTS £8.50 (v) CHEESE

Sticky toffee pudding, toffee sauce, clotted cream (v)

Chocolate brownie, chocolate mousse, salted caramel
ice cream (v)

Dark chocolate torte, vanilla ice cream,
cherries (v)

Lemon posset, poached rhubarb, shortbread (v)

Classic Eton mess (v)

Vin Santo del Chianti (Santa Cristina 2012, 50ml)
with dipping biscotti £5

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

Driftwood

Ash coated goat cheese

Camembert

Full fat traditionally made

Stilton

Sweet, mild and creamy

Admiral Collingwood

Semi soft cheese washed in Newcastle brown ale

Montgomery cheddar

Rich, nutty flavour

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 VG - Vegan*