

APERITIF

Kir Royale £9.50 / 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 /

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 £16/ 3 courses £21 Tuesday to Saturday (maximum of 8 covers)

DINNER - 2 course £25 / 3 course £29 Tuesday to Friday

(choose from starred * dishes)

STARTERS

*Butternut squash & coconut velouté, parsnip bhaji (v) £7.50

*Grilled goats cheese with pear and pinenut salad (v) £8.50

*Confit duck terrine, pear chutney, toasted ciabatta, tarragon mustard dressing £8.50

Smoked salmon and beetroot salad, horseradish cream £10

Seared scallops, celeriac puree, ham crisp £12

MAINS

*Roast pork loin, french beans, wild mushroom sauce £19

*Baked fillet hake, butterbean & chorizo, curly kale, lemon oil £19

*Pumpkin and sage ravioli, roast pumpkin and chestnuts,
sage brown butter and parmesan (v) £18

Pan fried sea bream, crushed potatoes, plum tomato and chilli sauce, basil oil (v) £20

Honey glazed duck breast, fondant potato, tenderstem broccoli, port sauce £22

FROM THE GRILL

8oz Sirloin steak £24

10oz Ribeye steak £26

6oz Fillet steak £28

All served with grilled tomato, mushrooms, rocket and fries

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

SIDE ORDERS

Rocket salad, shaved parmesan & balsamic reduction

Mixed leaves & mustard dressing

French fries

New potatoes, parsley butter

Mixed greens

£3.50

DESSERTS £8.50 (v)

* Chocolate brownie, caramel ice cream (v)

* Almond sponge, poached pear, chocolate sauce
(v)

* Winter berries parfait, gingerbread, orange curd
(v)

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

Crème brulee, mixed berries & shortbread

Vin Santo del Chianti (50ml)
with dipping biscotti £5

CHEESE

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

Soignon

Soft, french goat cheese

Camembert

Full fat traditionally made

Cashel Blue

Strong and creamy

Admiral Collingwood

Soft-wash rind washed in Newcastle brown

Montgomery cheddar

EVERY TUESDAY EVENING

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

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