



DINNER

NIBBLES

QUEEN GREEN OLIVES (V)	£3	CONTINENTAL MEATS	£7
HUMMUS & CRUDITÉS (V)	£5	SOURDOUGH BREAD (V)	£5
PIGS IN BLANKETS	£5	CHICKEN POPCORN	£5

STARTERS

HOMEMADE SOUP WITH SOURDOUGH BREAD	£7
CRISPY GOATS CHEESE, ROASTED BEETS & HERB SALAD (V)	£7
CRISPY PORK BELLY, MORCILLA BLACK PUDDING & BURNT APPLE PUREE	£8
CHICKEN LIVER PARFAIT, RED ONION CHUTNEY & TOASTED BRIOCHE	£8
GIN & BEETROOT CURED SALMON, HORSERADISH YOGHURT, RYE CROUTONS	£9
SCALLOPS, CARROT PUREE & PICKLED RED ONION	£12
WILD MUSHROOM RAVIOLI, HAND PICKED MUSHROOMS, WHITE WINE & CREAM SAUCE (V)	£9/£14

SALADS & SEAFOOD

CHICKEN CAESAR SALAD	£12
SUPERFOOD SALAD, ZESTY YOGHURT DRESSING (V)	£12
COD LOIN, PICANTE CHORIZO & WHITE BEAN STEW	£16
SEA BASS FILLET, CAULIFLOWER, CORIANDER & KAFFIR LIME	£17

SIGNATURE DISHES

GRAND BURGER, CHEDDAR CHEESE, BURGER RELISH & HOMEMADE CHIPS	£15
THAI RED CURRY WITH STICKY JASMINE RICE (VEGETABLE / CHICKEN)	£14/£16
CHICKEN SUPREME, WILD MUSHROOMS, ROASTED SHALLOTS WITH WHITE WINE & CREAM VELOUTÉ	£15
CRISPY DUCK BREAST, CELERIAC PUREE, CARROTS & BLACKBERRY JUS	£16
LAMB RUMP, DAUPHINOIS POTATO, TENDERSTEM BROCCOLI, SALSA VERDE & RED WINE JUS	£18
FILLET OF BEEF, SHALLOT PUREE, BEEF JUS & HOMEMADE CHIPS	£30
CHATEAUBRIAND, SHALLOT PUREE, BEEF JUS & HOMEMADE CHIPS (SERVED PINK - 45 MINS)	£60

ACCESSORIES

HOMEMADE CHIPS / WITH TRUFFLE & PARMESAN (V)	£4/£5
TENDERSTEM BROCCOLI (V)	£4
SWEET POTATO, MANGO & YOGHURT DRESSING (V)	£4
CHANTENAY CARROTS, HONEY & TARRAGON (V)	£4
HARISSA ROASTED CAULIFLOWER, YOGHURT DRESSING (V)	£4
WATERCRESS & PARMESAN SALAD (V)	£4