



## DINNER

### NIBBLES

QUEEN GREEN OLIVES (V)	£3	TRUFFLE AND PARMESAN ARANCINI	£5
HUMMUS & CRUDITÉS (V)	£5	FOCACCIA BREAD (V)	£4
HONEY & MUSTARD CHIPOLATAS	£5	CHICKEN POPCORN	£5
		SHARING NIBBLES BOARD	£16

### STARTERS

HOMEMADE SOUP WITH FOCACCIA BREAD	£7
BARREL AGED FETA, ROASTED BEETS, CRISPY KALE & TOASTED SEEDS (V)	£8.50
CRISPY DUCK, WATERMELON, PICKLED CARROT, WATERCRESS, LIME & STICKY SOY DRESSING	£8.50
SPINACH & RICOTTA RAVIOLI, MASCARPONE SAUCE & TOASTED PINE NUTS (V)	£9/£14
CRAB, AVOCADO & GRAPEFRUIT ON SOURDOUGH TOAST	£10
SCOTTISH SMOKED SALMON, RYE BREAD, CAPER & HERB DRESSING	£10
CLASSIC PRAWN COCKTAIL	£10
SCALLOPS, MORCILLA BLACK PUDDING & HERITAGE CARROT PUREE	£12

### MAINS

CHICKEN CAESAR SALAD	£12
SUPER-GRAIN SALAD, TAHINI & POMEGRANATE DRESSING (VEGAN)	£12
THAI RED CURRY WITH STICKY JASMINE RICE (VEGETABLE / CHICKEN / PRAWNS)	£14/£16/£17
GRAND BURGER, CHEDDAR CHEESE, BURGER RELISH & HOMEMADE CHIPS	£15
CHICKEN SUPREME, CHESTNUT MUSHROOMS, ROASTED HISPI CABBAGE, WHITE WINE & CREAM VELOUTÉ	£15
COD LOIN, CHORIZO & WHITE BEAN CASSOULET	£16
SEA BASS FILLET, RATTE POTATOES & A WARM TARTARE SAUCE	£17
LAMB RUMP, DAUPHINOISE POTATO, SAUTÉED LEEKS, SALSA VERDE & RED WINE JUS	£18
GOOSNARGH DUCK BREAST, HERITAGE CARROTS & PICKLED RED CABBAGE	£20
FILLET OF BEEF, PEPPERCORN SAUCE & HOMEMADE CHIPS	£30
CHATEAUBRIAND TO SHARE, PEPPERCORN SAUCE & HOMEMADE CHIPS(SERVED PINK - 45 MINS)	£60

### SIDES

HOMEMADE CHIPS / WITH TRUFFLE & PARMESAN (V)	£4/£5
TENDERSTEM BROCCOLI (V)	£4
ROASTED HISPI CABBAGE & GARLIC BUTTER	£4
CHANTENAY CARROTS, HONEY & TARRAGON (V)	£4
NEW POTATOES, HERB BETTER	£4
LITTLE GEM, WATERCRESS, CUCUMBER SALAD WITH VINAIGRETTE (V)	£4