



A LA CARTE

ASK A MEMBER OF STAFF
ABOUT ALLERGENS!

MENU

Example menu. Our menu changes daily!

STARTERS

Baked Camembert, Fresh Breads & Chutney (Perfect for Two)	£10.00
King Prawn Cocktail, Sun Dried Tomato, Spicy Tomato Sauce	£8.50
Watermelon, Feta and Mint Salad	£5.50
Seared King Scallop, Garlic Aioli, Tortilla, Chorizo	£9.50

MAIN COURSES

Curried Red Lentils, Roasted Vegetables, Wild Mushrooms	£10.00
Roast Beef Fillet, Root Vegetable Puree, Dauphinoise Potato, Red Wine Sauce	£22.00
Baked Cod Fillet, Octopus and Herb Spaghetti	£12.00
Grilled 10oz Ribeye, Tomato, Onion Rings & Hand cut Chips	£20.00
Grilled 8oz Sirloin Steak, Tomato, Onion Rings & Hand cut Chips	£18.95
Peppercorn & Brandy Sauce or Stilton and Port Sauce	£2.50

SIDE DISHES

Hand Cut Chips, French Fries, Haloumi Fries, Garlic Ciabatta,
Chilli Roast Broccoli Stalks, Olives

Small: £2.75 Large: £3.75

DESSERTS

all desserts £ 6.95

Chocolate Bread and Butter Pudding
Tonka Bean Pannacotta, Sable
Crumble, Vanilla Ice Cream
Rum Baba, Chantilly, Strawberries
Belgian Waffle, Vanilla Ice Cream, Toffee Sauce
Selection of Ice Cream

CHEESE BOARD

Selection of Cheese, Biscuits,
Celery, Grapes, Chutney
and a Glass of Port

Small Board £6.95
Large Board £8.95