

SET MENU

Nibbles £3.00 each

Olives | Bread and Butter

Soup of the day (Ve) (GF)

please ask your waiter

Satay Chicken (contains nuts)

risotto mozzarella ball, naan bread

(Available as Main dish)

Fishcake

smoked haddock and Applewood

cheese fishcake, poached egg,

Hollandaise sauce

(Available as Main dish)

Scallops + £4 (DFO)(GFO)

black pudding, pear compote, celeriac

puree

Thai Style Mussels (DF)(GFO)

served with prawn crackers

Smoked Chicken and Apricot Terrine

(GFO)

apricot chutney, toasted brioche

Bruschetta (Ve)

caramelised fig and vegan feta cheese

Crispy Fried Jackfruit (Ve) (GF)

pickled cucumber, soy dipping sauce

Bourbon Glazed Beef Cheek

mashed potato, braised red cabbage, crispy onions

Pan Fried Duck Breast + £5.00 (GFO)(DFO)

hasselback potato, butternut puree, sauteed savoy cabbage, chestnuts and bacon

Pork Loin (GF)

Wrapped in Parma ham, fondant potato, slow braised carrot, Parsnip puree, fine

beans, Aspalls cyder sauce

Sirloin Steak + £6.00 (DFO)(GFO)

slow roasted tomato, portobello mushroom, salad, triple cooked chips

Served with Peppercorn or Bearnaise sauce

Seafood Skewer + £6.00 (GFO)(DFO)

monkfish, scallops, salmon and tiger prawn, Bearnaise sauce

Served with rice or chips

Fillet of Hake (DF)

cannellini bean and chorizo cassoulet, smoked celeriac puree

Pithivier (Ve)

roasted butternut, wild mushroom and feta, served with roasted herb new potatoes

Creamy Polenta (Ve) (GF) (contains nuts)

king oyster mushroom, glazed shallots, fine beans, almonds, salsa verde

SIDES £3.00

Triple cooked chips

Fine beans with toasted almonds

Roasted butternut and wild mushrooms

Braised red cabbage

Crème Brulee (GFO)

please ask your waiter

Pina Colada (contains nuts)

rum glazed pineapple, coconut sponge,
coconut ice cream, pistachio praline

Biscoff Chocolate Fondant

clotted cream ice cream

*please allow at least a 15 minute cooking
time*

Normandy Apple Tart

apple and vanilla compote, Clotted
cream ice cream, apple crisps

Muhallebi (Ve) (GF) (contains nuts)

orange, rosewater, pistachio

Cheeseboard + £3.00 (GFO)

grapes, celery, chutney, biscuits

GFO – Gluten Free Option | DFO – Dairy Free Option | V – Vegetarian | Ve – Vegan

Please tell the management if you have any allergies. All GF and DF options will need alterations.