



May Menu

Nibbles

Warm bread and dips £3.75 Mixed marinated olives £3.50

Starters

Soup of the day with crusty bread (GFA V VG)
£5.75

Salmon and prawn fishcakes, citrus marinated avocado, Marie Rose sauce
£7.50

Pan seared scallops, cauliflower textures, hazelnut butter (GFA)
£11.50

Moroccan spiced sweet potato falafel, giant Israeli cous cous, Romesco sauce (VG)
(Available as a main course)
£6.75

Chicken liver parfait, toasted ciabatta, red onion jam (GFA)
£7.50

Mains

Slow roasted belly of pork, carrot and anise puree, potato and spinach hash, maple and
mustard sauce (GFA)
£15.75

Pan roasted chicken supreme, chicken and broad bean fricassee, Jersey royal potatoes,
asparagus (GFA)
£15.50

Fillet steak Rossini –
7oz fillet of beef topped with chicken liver parfait, garlic crostini, truffle oil mash, wilted greens,
Madeira sauce (GFA)
£28

Pan roasted cod loin, smoked bacon and turnip puree, potato rosti, spring green cabbage,
brown shrimp butter (GFA)
£18

Lentil and aubergine moussaka rolls topped with feta cheese bechamel, potato terrine, Greek
salad with reduced balsamic (V GFA VGA)
£13.50

Fish and chips – Fresh battered haddock, hand cut chips, pea puree, lemon wedge and tartar sauce (GFA)
£14

10oz sirloin steak with hand cut chips or skinny fries, grilled tomato and mushroom, onion rings, red wine and Stilton sauce (GFA)
£25

8oz Char-grilled beef burger - Two homemade 4oz beef patties topped with Monterey Jack cheese, bacon, BBQ sauce, lettuce, tomato in seeded brioche bun, served with fries, onion rings and coleslaw (GFA)
£14

Plant based burger - A lightly spiced mix of broad beans, peas and spinach in breadcrumb, lettuce, tomato, siracha mayonnaise in seeded brioche bun, served with fries and coleslaw (VG GFA VGA)
£13.50

Sides

Hand cut chips Skinny fries Onion rings Wilted greens
£3.75

Desserts

Warm chocolate brownie, chocolate sauce, vanilla ice cream (V GFA)
£6.50

Lemon meringue pie, pouring cream, basil crisps (V)
£6.50

Vanilla panna cotta, macerated strawberries, honeycomb (GFA)
£6.50

White chocolate and raspberry cheesecake, almond granola, raspberry coulis (V) £6.50

Selection of Rossa ice creams and sorbets

2 scoops £3 – 3 scoops £4.50

Cheese & biscuits slate – Served with celery, grapes & red onion jam (GFA)
£8.00

Please make us aware of any dietary requirements or allergies prior to ordering

GFA – Gluten free adaptable V – Vegetarian VG – Vegan VGA – Vegan adaptable