



June 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

Crispy tofu, charred and pickled shallots, roasted beetroot, toasted seeds and nuts, romesco sauce
(Available as a main course) (GF V VG)
£7.00

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			

Sandwiches

Served Monday – Saturday lunchtime

Sandwiches are served with a choice of hand cut chips or skinny fries

Slow roasted pork belly and apple jam in a ciabatta roll (GFA)
£9

Fish sandwich – Beer battered haddock fillet, tartar sauce and pea puree in sliced white bread
£9

Char-grilled sirloin steak, Stilton cheese, red onion jam and baby gem lettuce in toasted ciabatta (GFA)
£9.50

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

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

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

Biscoff cheesecake with whipped cream and biscoff sauce (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

Coffee & Tea

Americano
£2.25

Tea
£2.00

Cappuccino
£2.90

Latte
£2.90

Espresso
£2.00

Double Espresso
£2.90

Hot Chocolate
£2.90

Liqueur Coffee from
£5.50

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All prices include VAT at the current rate. Some of our fish may contain small bones. All of our food is prepared in a kitchen that contains nuts, gluten and other allergens. Our menu descriptions do not include all ingredients. Please inform a member of staff if you have an allergy before ordering.