

Main 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

King prawns cooked with paprika, red peppers and chorizo accompanied by homemade breads and whipped garlic and parsley butter

£10

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

Turkish style chargrilled chicken skewer with a cous cous salad, pickled red cabbage, tzatziki, fries and Lebanese flatbread (GFA)

£15

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 seabass, crispy salami, sauteed potato gnocchi and spinach with a Pomodoro sauce and basil oil(GFA)

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

Salad of chilled beetroot cured salmon, crispy tofu, charred & pickled shallots, roasted beetroot and lettuce leaves with toasted seeds & nuts and a horseradish dressing (GFA)

£13.50

Warm salad of chargrilled sirloin, mushrooms sauteed with tarragon, baby gem lettuce, red onion jam, new potatoes, toasted pine nuts and a stilton dressing

£18

Sides

Hand cut chips Skinny fries Onion rings Wilted greens £3.75 each

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)

f

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

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

Meringue shards, raspberry sorbet, fresh berries, whipped cream, raspberry coulis and mint (V GF) £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	Espresso
£2.25	£2.00
Tea	Double Espresso
£2.00	£2.90
Cappuccino	Hot Chocolate
£2.90	£2.90
Latte	Liqueur Coffee from
£2.90	£5.50

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

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

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.