

Dinner MENU

STARTERS

PESTO AND MOZZERELLA ARANCINI, SUNDRIED TOMATO AIOLI, ROCKET AND PARMESAN SALAD (V, M, G, E, N, SD)	7
CHICKEN LIVER PARFAIT, BALSAMIC RED ONION MARMALADE, HAZELNUT BUTTER AND FOCACCIA CROSTINI (SD, M, E, G)	8
PAN SEARED SCALLOPS, CHORIZO CRISP, MINTED PEA PUREE, SMOKED PAPRIKA OIL (MO, M, SD)	10
CRISPY CURRIED CAULIFLOWER, PICKLED CAULIFLOWER, CAULIFLOWER PUREE AND SPICED MANGO GEL (MU, M, V)	7
SLOW COOKED BRISKET FILO ROLLS, RED CABBAGE, CHILLI AND CORIANDER REMOULADE (G, E, MU, M, SD)	8
GOATS CHEESE AND PEAR BRUSCHETTA, WALNUTS, ROCKET AND RASPBERRY VINAIGRETTE (M, SD, G, N, V)	8
PAPRIKA DUSTED HALLOUMI, PINEAPPLE AND CHILLI SALSA, MICRO CORIANDER	8

SALADS

LEMON AND THYME MARINATED CHICKEN, CRISPY BACON LARDONS, SOFT BOILED EGG, CROUTONS, ROMAINE LETTUCE AND CAESAR DRESSING (G, E, F, M)	13
CRISPY ASIAN PORK BELLY, PAK CHOI, SPRING ONION, CARROT, CHILLI, SESAME SEEDS, CASHEW NUTS WITH GINGER AND LIME SOY DRESSING (MU, SD, SS, N, G)	13
POACHED PEAR AND GOATS CHEESE, CRUSHED WALNUTS, BEETROOT, EDAMAME BEANS AND RASPBERRY VINAIGRETTE (M, N, SD, V)	13

MAIN COURSES

POTATO GNOCCHI, TOMATO AND ROAST GARLIC SAUCE, SUNDRIED TOMATOES, BLACK OLIVES, SPINACH, BASIL, PARMESAN CHEESE (G, E, V, SD)	15
SLOW COOKED BRISKET, POLENTA FONDANT, SPINACH AND TENDERSTEM BROCCOLI AND BARBECUE JUS (C, MU, SD, M, G)	17
GOAN MONKFISH, PAN FRIED MONKFISH TAIL, GOAN CURRY SAUCE, SAAG ALOO, CRISPY CURRIED CAULIFLOWER, SPICED MANGO GEL (F, MU, M, N)	19
PORK BELLY, WHOLEGRAIN MUSTARD MASH, BLACK PUDDING BON BON, CINNAMON GLAZED APPLE, CIDER SAUCE (C, M, MU, SD, G)	17
PAN ROASTED CHICKEN SUPREME, ROAST RED PEPPER RISOTTO, CHORIZO CRISP, GOATS CHEESE CRUMBLE AND BASIL OIL (M, SD)	15
ROAST HAKE FILLET, CHORIZO PATATAS BRAVAS, MINTED PEA PUREE AND BALSAMIC HERB DRESSING (F, SD, M)	17
KATSU CURRY, PANKO AUBERGINE, PANKO COURGETTE, SUSHI RICE, PICKLED GINGER AND SESAME SEEDS (C, MU, SD, N, SS, VEGAN)	15
WILD MUSHROOM TAGLIATELLE WITH GORGONZOLA CREAM SAUCE, SHALLOTS AND FRESH SPINACH (M, SD, G, E, V)	15
10oz STAFFORDSHIRE 30-DAY AGED SIRLOIN STEAK	24
10oz STAFFORDSHIRE 30-DAY AGED RIBEYE STEAK	26

SERVED WITH TRIPLE COOKED CHIPS, GRILLED PORTOBELLO MUSHROOM, BALSAMIC ROAST VINE TOMATOES AND DRESSED WATERCRESS

RED WINE SAUCE	2
PEPPERCORN SAUCE	3
BLUE CHEESE SAUCE	3

EXTRAS

GRILLED TENDERSTEM BROCCOLI AND SMOKED BACON	3
ROCKET AND PARMESAN SALAD (M, SD)	3
TRIPLE COOKED CHIPS	3
CRUSTY BREAD ROLLS AND BUTTER (G, M)	3
HOUSE MIXED SALAD (SD)	3.5
ROASTED MEDITERRANEAN VEGETABLES	3.5



Legend: Contains: C-Celery | M-Dairy | MU-Mustard | SD-Sodium dioxide | G-Gluten | E-Eggs | SS-Sesame seeds | N-Nuts | CR-Crustacean | F-Fish | MO-Molluscs
V - suitable for Vegetarians | VEGAN - suitable for Vegans

Please note: We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerance. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross contamination.