



Starters

Chef's soup of the day with bread roll and butter (GF)(V)	£8
Ham hock and pea terrine, piccalilli, olive focaccia	£9
Tiger prawns poached seafood cocktail, American cocktail sauce, avocado, paprika (GF)(NF)	£11
Spicy Oriental chicken wings, sweet chilli sauce, sesame seeds, cherry tomato, shallot & watercress salad (GF)(DF)	£9
Tomato, goats' cheese and basil tart, watercress, toasted pine nuts, basil oil (V)	£8
Moroccan chickpea and quinoa salad, vegan feta, avocado and Boltardy beetroot (VE)	£11



Mains

Braised lamb shank, pomme puree, minted & honey roasted root vegetables, Brussel sprouts, cranberry jus (GF)(NF)	£29
Pan seared lemon & thyme salmon supreme, Paris mash, ratatouille, green herb oil (GF)(NF)	£21
Wild mushroom and saffron risotto, toasted pine nuts, truffle oil (GF)(VE)	£16
Gnocchi pasta, creamy garlic cheese sauce, cherry tomato, garden peas, fresh basil, truffle oil and garlic bread (V)	£15
8oz Rump steak, grilled tomato, field mushroom, chips, with your choice of peppercorn or Diane sauce (GF)	£27
De-luxe beef burger, American cheese slice, streaky bacon, coleslaw, Bourbon BBQ sauce, French fries	£18
Cajun spiced chicken burger, coleslaw, garlic and herb mayonnaise, French fries	£18
Buddha salad – herb quinoa, avocado, sweetcorn kernels, pepper, Red onion, chickpeas, beetroot, crispy kale, pumpkin seeds, herb olive oil (V)(VE)	£14

GF = Gluten free – V = Vegetarian – VE = Vegan. NF = Nut free Items may contain bones and allergens. Please ask for assistance if you have any concerns.