

Starters

Jerusalem artichoke soup, artichoke crisp, herbs infused oil , sourdough bread, Netherend Farm butter (V)	£7.95
Prawn and red crab cocktail, gem lettuce, ogen melon balls, lychee, mango sauce, paprika (GF) Duck liver parfait, orange segments, Cumberland sauce, chives, brioche toast Prosciutto de Parma, netted melon, tomato bruschetta, fresh basil, herbs infused oil, melon coulis	£8.95 £8.25 £8.25
Seared scallops, carrot and radish swirl, basil vinaigrette, cucumber balls, cherry tomatoes, lemon	£10.50
Salad of pickled beets, grilled courgette, aubergine, radish, gem lettuce cucumber, cherry tomatoes, vegan cheese, basil and pine nuts vinaigrette (VE)(V)(GF)	£7.25
Herb quinoa, avocado, sweet corn kernels, pepper, onion, chickpeas, beetroot, crispy kale, herb olive oil (V)(VE)	£7.25
Mains	
Braised ox cheek in red wine, Maris Piper mash, pearl onion, baby carrots, courgette, pickled walnuts, crispy leek	£18.95
Lamb shank Rogan Josh, basmati rice, poppadum, mango chutney, laccha onion	£22.95
Pappardelle, king oyster mushrooms and rosemary ragù, parmesan (V)	£14.95
Gobi and pumpkin dhansak, basmati rice, poppadum, mango chutney, laccha onion (VE)(V)	£14.95
Butternut squash risotto, vegan Mediterranean cheese, toasted pine nuts, chilli oil, micro pea shoots (VE)(V)(GF)	£14.95
Blade of beef, dauphinoise potato, horseradish crème fraîche, braised hispi cabbage, baby carrots, chestnut mushroom, pea puree, red wine jus (GF)	£17.95
Pan seared duck breast, mashed carrot and swede, braised red cabbage, cranberry gel, pickled pink ginger, red wine glazed shallots, pea cream, berry jus (GF)	£18.95
Flat grilled seabass fillet, saffron risotto, edamame, radish, curry oil, pak choy, beetroot infused basil seeds, crispy kale, citrus nage sauce (GF)	£18.50
Saffron poached corn fed chicken, tarragon puy lentils, turmeric glazed cauliflower, carrot puree, poached sweet fig, red pepper coulis (GF)	£17.50
Steaks	
(all steaks are served with grilled mushroom, tomato, chips) Sirloin steak 10 oz	£27.50

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Ribeye steak 8oz	£26.50
T-bone steak 14oz	£34.00
Sauces	
Café de Paris butter	£3.00
Pink peppercorn butter	£3.00
Béarnaise sauce	£3.00
Peppercorn sauce	£3.00
Chimichurri sauce	£3.00



Children's menu £8.95 - under 12 years old (includes selection of ice cream)

Pork sausage, potato waffles and baked beans

Chicken nuggets, chips and peas Fish fingers, chips and peas Macaroni cheese, ham hock and mixed leaves salad Mini Margherita pizza	
Sides French fries Sweet potato fries Garlic bread House salad Coleslaw Onion Rings	£3.95 £3.95 £3.95 £3.95 £3.95 £3.95 £3.95
Burgers Beef burger, brioche bun, coleslaw, Jack Daniel's BBQ sauce, bacon, French fries Cajun spiced chicken burger, brioche bun, coleslaw, tomato salsa, French fries Mediterranean vegetable burger, tomato salsa and French fries (V)(VE) Dessert	£16.95 £15.50 £14.95
 Belgium white chocolate fondant, strawberry coulis, raspberry ripple ice cream Strawberry and blueberry pavlova (GF) Crème caramel, chocolate stick, choco strawberry, Chantilly cream (GF) Vanilla panna cotta, forest berries, strawberry coulis (GF) Pressed apple, hazelnut crumb, raspberry sorbet, cherry, raspberry gel Somerset brie, smoked apple wood cheddar, stilton, sweet pickled figs, cranberry chutney, crackers, celery, grapes Chocolate and orange slice, berry compote (GF)(VE) 	£7.95 £6.95 £7.25 £7.25 £7.25 £8.95 £7.25
Coffee Black americano Flat white Latte Cappuccino Espresso Irish Coffee (or replace Jameson Irish Whiskey with your favourite liquor) Decaffeinated coffee available	£3.00 from £5.50
Tea English breakfast Chamomile Green tea Decaffeinated English breakfast Peppermint tea Earl Grey	£3.00

Sunday carvery | 12pm to 3pm 1 course £14.95 (<u>available only in Carrie's Bar</u>) 2 courses (starter & main) £19.95 per adult | 3 courses (starter, main & dessert) £24.95 per adult 3 courses £10.95 per child under 12 years

> gf = gluten free | v = vegetarian | ve = vegan Items may contain bones and allergens. Please ask for assistance if you have any concern.