

While you're looking

Mixed bowl of olives **£1.95** Garlic bread **£2.50** Garlic bread with cheese **£2.95**

To begin

Homemade soup of the day **£4.95**

Tomato, quails egg, rocket & parmesan tart with balsamic & olive oil **£5.95**

Antipasti of cured meats with olives & feta **£6.50**

Hot sesame coated goat's cheese with roast beetroot salad **£5.95**

Mixed seafood platter of smoked salmon, crab mayonnaise & prawns **£8.25**

Salmon, haddock & spring onion fishcake with dill & lemon mayonnaise **£6.45/£12.95**

Salt & pepper tempura squid with mixed leaves & chilli & lemon mayonnaise **£6.50**

Mussels in a white wine, garlic & cream sauce or saffron & coconut milk **£6.95/£13.95**

Baked camembert with a rosemary & garlic crust served with hot toasted bread (*to share*) **£8.50**

Curried vegetable fritters with dressed leaves & chilli & balsamic dressing **£5.50**

Rabbit & wild mushroom terrine with red pepper coulis **£6.50**

Blue cheese & mushroom filo parcels **£5.95**

To follow

Home cooked honey roast ham, 2 free range eggs & handcut chips **£9.95**

Homemade burger served on a toasted butter muffin with red cabbage coleslaw & handcut chips **£9.95**
with cheese & bacon or Stilton & red onion (supplement £1.95)

Pan fried salmon supreme with crayfish & linguine in a dill cream sauce **£10.95**

Smoked haddock on a cheddar mash topped with a poached egg & hollandaise, green beans **£13.95**

Roasted rump of spring lamb with pea & mint puree saute Jersey royals & red wine sauce **£15.50**

Braised belly of pork with caramelised shallots, mustard mash, spring greens & Madeira sauce **£12.95**

Leek & Gruyère cheese tart with mixed leaves & chive new potatoes **£10.95**

Whole roasted local rainbow trout with lemon & dill hollandaise, buttered new potatoes, rocket & watercress salad **£13.50**

Twice baked cheese & spinach soufflé with red pepper & tomato sauce & roasted balsamic tomatoes **£11.95**

Peppered venison fillet with a warm horseradish & beetroot cream, asparagus & red wine sauce **£16.95**

Roasted duck breast with fine ratatouille, butter spring onions, Dauphinoise potatoes & watercress puree **£15.95**

Corn fed chicken breast, with Tagliatelle of wild mushrooms, Pancetta & watercress **£13.95**

8oz Rib eye steak, handcut chips, roasted vine tomatoes, field mushroom

& choice of blue cheese sauce or peppercorn sauce **£19.50**

Additional side dishes all £2.50

Spring greens, new potatoes, peas & baby carrots, chips, side salad, bread basket

Where possible every effort is made to use seasonal and local produce. Please notify us of any dietary/allergy requests and we will strive to accommodate them. A discretionary 10% service charge is made to all parties of 6 or more