



Starters

Spicy roasted tomato & red lentil soup, whipped butter & baked rustic bread - £6.95

Beetroot and rosemary carpaccio served with goats cheese mousse and balsamic dressed rocket - £7.50

Pan fried garlic and chilli king prawns, carrot & courgette noodles & squid ink tuile - £10.95

Charcuterie for 2 - a selection of 3 cured meats, mixed olive tapenade, cornichons & baked ciabatta - £13.50



Mains

8oz British ribeye steak, triple cooked chips, mushroom duxelle, roasted baby onions & red wine & shallot butter - £27.95

Pan seared chalkstream trout supreme, puy lentils, citrus braised fennel, wilted baby spinach & dill oil - £21.95

Pan roasted duck breast, garlic & rosemary hasselback potatoes, charred asparagus & madeira jus - £22.95

Butternut squash and roasted chickpea tagine, herby couscous, citrus crème fraiche & homemade flatbread - £16.95

Herb roasted chicken supreme, white truffle infused pomme puree, sauteed greens & chicken velouté - £17.95



Sweets

Belgian chocolate truffle torte, white chocolate sauce, raspberry compote - £9.95

Eton tidi – vanilla meringue, raspberry jelly, caramelised white chocolate shards & white chocolate Chantilly cream - £9.75

Sticky toffee & date pudding, rich toffee sauce, judes vanilla ice cream & caramel shard - £8.75

Limoncello tiramisu - £8.95



IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.

Although we take all

reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens.

Our menu descriptions do not include all ingredients. GLUTEN FREE - WE ARE HAPPY TO PREPARE MANY OF OUR DISHES GLUTEN FREE. PLEASE INFORM US WHEN ORDERING.

(v) = vegetarian option. (vg) vegan option. All weights are approximated before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.