

Nibbles

<b>Marinated olives</b> [vg] [v]	<b>£5.00</b>	<b>Hickory smoked almonds</b> [vg] [v]	<b>£6.00</b>	<b>Parmesan cheese straws</b>	<b>£6.00</b>
<b>Garlic bread</b> with cheese	<b>£9.00</b>	<b>Thai chilli crackers</b> [vg] [v]	<b>£5.00</b>	<b>Warm pitta</b> hummus, smoked paprika [gf] [vg] [v]	<b>£7.00</b>

First things first...

<b>Seasonal soup of the day</b> [v]	<b>£8.00</b>	<b>Chicken wings</b> hot sauce, blue cheese	<b>£9.50</b>	<b>Courgette feta fritters</b> mint yogurt [gf] [v]	<b>£9.00</b>
<b>Cheddar twice baked soufflé</b> onion chutney, rocket	<b>£10.00</b>	<b>Maldon cured smoked salmon</b> toasted treacle bread, horseradish	<b>£11.00</b>	<b>Crayfish cocktail</b> little gem, tomato, cucumber, marie rose, lemon, wholemeal bread and butter	<b>£11.00</b>
<b>Grilled asparagus</b> truffle oil, parmesan crisps [gf]	<b>£11.00</b>	<b>Duck croquettes</b> smoked paprika mayo	<b>£11.00</b>		

Signature

<b>Grilled seabass</b> Jersey royals, king prawn, wild garlic butter [gf]	<b>£24.00</b>	<b>Potato, asparagus puff pastry tart</b> Jersey royals, chives, fig chutney [v]	<b>£19.00</b>
<b>Confit duck leg</b> dauphinoise potatoes, red wine sauce, asparagus [gf]	<b>£21.00</b>	<b>Pea risotto</b> crispy onions, mascarpone cheese, rocket salad, parmesan crisps [gf] [v]	<b>£19.00</b>

Comfort

<b>Beer battered haddock</b> triple cooked chips, mushy peas, tartare sauce, lemon	<b>£19.00</b>	<b>Chicken schnitzel</b> wild garlic butter, french fries	<b>£21.00</b>
<b>Minced beef and onion pie</b> mashed potato, garden peas	<b>£19.50</b>	<b>Sweet potato curry</b> coconut milk, pilaf rice, spinach, courgette [gf] [v]	<b>£20.00</b>
<b>Fish pie</b> king prawns, salmon, smoked haddock, boiled egg, dill, mashed potato, spinach	<b>£24.50</b>	<b>Caesar</b> cos, croutons, dressing, parmesan ADD Chicken <b>£18.50</b> ADD Crayfish tails <b>£18.50</b>	<b>£16.00</b>

Puds

<b>Eton mess</b> berries, meringue, fresh cream [gf]	<b>£8.50</b>	<b>Cookies and cream cheesecake</b> [gf] [vg] [v]	<b>£9.00</b>
<b>Chocolate fondant</b> chocolate sauce, ice cream [df] [gf]	<b>£9.00</b>	<b>Raspberry pavlova stack</b> [gf] [vg]	<b>£9.00</b>
<b>Summer berry pudding</b> [v]	<b>£9.00</b>	<b>Selection of British cheese</b> artisan crackers, homemade chutney, grapes, celery [v]	<b>£13.50</b>

Sunday - Thursday from 5.30 pm - 9.00 pm | Friday & Saturday from 5.30 pm - 9.30 pm

There will be a 10% discretionary service charge added to your bill, all of this will be split evenly with the whole team,  
for more information please speak with a member of the team

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes due to the chance of cross contamination. Detailed allergen information is available on request. Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. [df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian

Grill

<b>10oz ribeye</b> thick cut chips - OR - french fries, tomato, red onion salad [gf]	<b>£36.00</b>
<b>10oz sirloin</b> thick cut chips - OR - french fries, tomato, red onion salad [gf]	<b>£32.00</b>
<b>Flame grilled cheeseburger</b> toasted brioche, relish, crispy onions, french fries	<b>£19.50</b>
<b>Gammon</b> thick cut chips, fried egg [gf]	<b>£19.00</b>
<b>Peppercorn</b>	<b>£2.95</b>
<b>Dianne</b>	<b>£2.95</b>
<b>Blue cheese</b>	<b>£2.95</b>

Sides

<b>French fries</b> [gf] [v]	<b>£5.00</b>
<b>Triple cooked chips</b> [gf] [v]	<b>£5.00</b>
<b>Mashed potato</b> [gf]	<b>£5.00</b>
<b>Jersey royals</b> [gf] [vg] [v]	<b>£5.00</b>
<b>Onion rings</b> [gf] [v]	<b>£5.00</b>
<b>Wilted spinach</b> [gf] [v]	<b>£5.00</b>