

A LA CARTE

Gfa – Gluten free alternative | Dfa – Dairy free alternative |
Ve – Vegan option available | Va – Vegetarian option available

Starters

French Onion Soup £8.50 *gfa*
Gruyere cheese, croutons

Pork Cheek Taco £9.50 *dfa*
Beer braised pork cheek, pickled
red onion, chimichurri

**Snails with Garlic & Parsley
Butter £10.50** *gfa*
Salad, walnuts, sundried tomatoes,
bacon

Satay Chicken £9.50
contains nuts
Risotto ball, naan bread
(Available as main course)

Char Siu Beef £10.50 *gfa, dfa*
Plum puree, roasted plums, crunchy
salad

Fishcake £9.50
Smoked haddock and Applewood cheese
fishcake, poached egg, Hollandaise
sauce
(Available as main course)

Oyster Mushroom £9.50 *ve,*
vegan bacon, parsnip puree, sweet chilli
sauce

Mains

Beef Wellington £39.50 *dfa*
Dauphinoise potato, fine beans, red
wine jus
Cooking time: Medium – 27 minutes

Sirloin Steak £29.50 *gfa*
Slow roasted tomato, portobello
mushroom, triple cooked chips
Choose your sauce: Peppercorn or
Bearnaise.
Add Garlic Shell on Prawns + £5.00
Add extra sauce + £2.50

Chicken Supreme £21.50
Crispy skin, Nduja scotch egg, garlic
roasted new potatoes, lemon aioli,
crispy kale

Short Rib Beef Carbonade £22.50
Slow cooked beef in aromatic stew with
bacon. Served with fries

Glazed Pork Belly £21.50 *dfa, contains nuts*
Sticky rice, crunchy salad, pickled chilli,
spring onion, crushed peanuts

Seafood Skewer £26.50 *gfa*
Monkfish, scallops, salmon and tiger
prawn, Bearnaise sauce
Served with rice or chips

Seabass £21.50 *gfa, contains nuts*
Romesco sauce, crushed new potatoes,
tender stem, toasted almonds

Vegan Coq au vin £18.50 *ve*
Mashed potatoes and green beans

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Nibbles £5.00

Bread with Honey and Paprika Butter

Sicilian Mixed Olives

Sides £5.00

Green Beans With Shallots gfa, dfa

Roasted Garlic New Potatoes gfa

Triple Cooked Chips dfa

Hispi Cabbage gfa, dfa

Desserts

White Chocolate & Passionfruit Cheesecake £9.50

Caramelised chocolate shard

Crème Brulèe £9.00 gfa

Shortbread

Dark Chocolate Mousse £9.50 vg

*Passionfruit gel, fresh mango,
chocolate soil & blood orange sorbet*

Warm Spiced Apple Cake £9.50 gfa

Cognac ice cream

Pecan Blondie £10.50 gfa

*Maple caramel, cinnamon roasted
hazelnuts & vanilla ice cream
Contains nuts*

Cognac Ice Cream £3.00 per scoop

Maxime Trijol Brandy

Cheese Board £12.50 gfa

*Selection of cheeses
Served with crackers and chutney*

Hot Beverages and Afters

Americano £3.10

Cappuccino / Flat White / Latte / Mocha £4.00

Espresso / Macchiato £2.00

Double Espresso £3.50

Hot Chocolate 3.50

Tea £3.00

Everyday / Earl Grey / Green / Peppermint

Dessert Wine 125ml

Noble Taminga, Trentham Estate £7.50

Recioto di Valpolicella £9.00

Cognac 25ml

Courvoisier £4.50

Remy Martin VSOP £5.00

Maxime Trijol VSOP £6.00

Calvados Boulard £5.00

Baron de Sigognac £6.00

Port 50ml

Ruby £3.00

Tawny £4.00

White £2.60