

SET MENU

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



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

Set Menu

3 Courses £31.95 | 2 Courses £28.95

Starters

French Onion Soup gfa
*Gruyere cheese,
croutons*

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

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

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

All £8.50 each

Mains

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

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

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

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

Roast Beef gfa, dfa
All the trimmings
Available only on Sundays

All £20.50 each

Desserts

**White Chocolate &
Passionfruit Cheesecake**
*Caramelised chocolate
shard*

Crème Brûlée gfa
*Flavour of the day.
Shortbread.*

**Warm Spiced Apple
Cake** gfa
Cognac ice cream

Cheese Board gfa
*Served with crackers
and chutney*
+£7.00 supplement

All £8.50 each

A LA CARTE

Starters

Satay Chicken £9.50

contains nuts

Risotto ball, naan bread

(Available as main course)

Fishcake £9.50

*Smoked haddock and Applewood
cheese fishcake, poached egg,*

Hollandaise sauce

(Available as main course)

Snails with Garlic & Parsley Butter

£10.50 *gfa*

*Salad, walnuts, sundried tomatoes,
bacon*

Char Siu Beef £10.50

*Plum puree, roasted plums, crunchy
salad*

Mains

- MEAT -

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

Glazed Pork Belly £21.50 *dfa, contains nuts*

*Sticky rice, crunchy salad, pickled chilli,
spring onion, crushed peanuts*

- FISH -

Seafood Skewer £26.50 *gfa*

*Monkfish, scallops, salmon and tiger
prawn, Bearnaise sauce*

Served with rice or chips

Desserts

Pecan Blondie £10.50 *gfa*

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

Contains nuts

Dark Chocolate Mousse £9.50 *ve*

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

Cognac Ice Cream £3.00 *per scoop*

Maxime Trijol Brandy

Cheese Board £12.50 *gfa*

*Choose from a selection of cheeses
Served with crackers and chutney*