DINNER MENU

6pm - 8.30pm

Starters

Homemade soup of the day (v) £7

Warm artisan bread, salted Alderney butter

Spinach and mozzarella arancini (v) £7

Tomato and basil sauce, rocket salad

Confit of chicken and wild mushroom terrine £7 Toasted

sourdough, prosciutto crisp, apple purée

Warm smoked Gressingham duck breast £13

Sweet potato purée, pomegranate, baby leaf salad

Spicy king prawns £13

Toasted sourdough, sweet chilli sauce

Scottish smoked salmon £14

Horseradish cream, crispy capers, lemon

Mains

Spring vegetable gnocchi (v) £16

Tomato pesto, parmesan

Line caught sea bass £18

Green beans, new potatoes, lemon, fennel, sauce vierge

Chicken breast £20

Wild mushrooms, buttered carrots, creamed potatoes, pan jus

Atlantic salmon fillet £22

Crushed new potatoes, wilted spinach, prosecco, pan jus

Rump of lamb £22

Courgette, minted garden peas, sautéed potatoes, pan jus

Slow braised beef cheek £24

Glazed carrots, fondant potato, red wine jus

Grilled 224g* sirloin steak £25

Cherry tomatoes, flat mushroom, French fries, sauce of your choice

Sides £4.5 each

French fries

Green salad

Mashed potatoes

Mixed green vegetables

Creamed spinach



DESSERT MENU

Grilled peaches £7

Raspberry sorbet, pomegranate, mango coulis

Sticky toffee pudding £7

Vanilla ice cream

Selection of ice cream and sorbets £7

Three scoops

Raspberry cheesecake £8

Chantilly cream and berry coulis

Apple crumble sundae £9

Vanilla ice cream

Selection of cheeses £12

Grapes, oatcakes, onion chutney, celery

