



Starters

- Roast broccoli soup, crusty bread, homemade butter – 7.5 (GF) (Ve)
- Artisan selection of warm breads, oil & balsamic, olives, flavoured butter – 12 (GF)
- Pan fried king prawns, mint garlic butter, dipping bread – 11 (GF)
- Poached peaches, blue cheese, Fattoush salad, pomegranate molasses, garlic croutons – 9 (GF) (Ve)

Mains

- Thai green jackfruit curry, braised rice, naan bread – 19 (Ve)
- Wholetail Scottish scampi, chips, tartare sauce, lemon wedge, garden peas – 19
- Wild mushroom & garlic pappardelle, white wine cream sauce, parmesan – 22
- Beef burger, bun, cheese sauce, ranch, Lyonnaise onions, lettuce, tomato, pickle, fries, slaw – 19 (GF)
- Southern fried chicken burger, chilli mayo, hot sauce, lettuce, tomato, brioche bun, fries, slaw – 21
- Beer battered fish and chips, tartare sauce, lemon wedge, garden peas – 19
- Moules Marinère, garlic, shallots, white wine cream, herbs, frites, dipping bread 20 – (GF)
- 8oz Sirloin steak, portobello mushroom, beef tomato, chips, peppercorn **or** blue cheese sauce – 36 (GF)
- 10oz Ribeye steak, portobello mushroom, beef tomato, chips, peppercorn **or** blue cheese sauce – 42 (GF)

SPECIALS

Starter

- Charred Norfolk asparagus, watercress hollandaise, poached egg, bacon crisp, truffle oil – 10 (GF)
- Mozzarella & mint arancini, shaved parmesan – 9
- Tuna Niçoise, seared tuna, confit potato, boiled runny eggs, olives, rocket salad – 10/19

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Mains

- Pan fried fillet of seabass, crushed new potatoes, pea & leek fricassee – 26 (GF)
- Baked garlic & thyme chicken breast, honey braised carrot, mash, gravy – 21 (GF)
- Pulled beef cottage pie, topped with mash potato, seasonal veg – 21

Sides – 5

- Beer battered onion rings | Chubby chips with truffle mayo (GF) | Skinny fries (GF)

Desserts

- Prune & Armagnac tart, Cornish clotted cream – 9
- Seasonal cheeses, chutney, celery, crackers, homemade butter – 13 (GF)
- Ice cream, (3 scoops) vanilla, chocolate, salted caramel, raspberry sorbet, blood orange sorbet – 7 (GF) (Ve)
- Zingy zesty lemon tart, dried raspberries, refreshing raspberry sorbet – 9
- Chocolate orange delice, mini meringue, blood orange sorbet – 10
- Warm chocolate brownie, vanilla ice cream – 9
- Traditional bread & butter pudding, brioche, vanilla custard – 9
- Orange & passionfruit cheesecake, charred orange segments, orange & passionfruit compote – 9 (GF) (Ve)
- Spiced pear sticky toffee pudding, pear compote, toffee sauce, vanilla ice cream – 9.5 (GF) (Ve)

If you have any dietary requirements, please inform your server. (GF – These dishes can be altered to be gluten free) (Ve – Vegan)



Children's Menu

Starters

- Garlic Bread – 4 (GF)
- Warm soup of the day, bread & butter – 4 (GF)
- Scampi bites, mayo, lemon – 4

Mains

- Crispy buttermilk chicken goujons, beans & fries – 10
- Battered fish, fries & peas – 10 (GF)
- Cheeseburger, skinny fries – 10 (GF)
- Macaroni cheese, garlic bread – 10

Desserts

- Duo of ice cream, vanilla, chocolate or salted caramel – 4 (GF)
- Chocolate brownie, vanilla ice cream – 4
- Sticky toffee pudding, toffee sauce, vanilla ice cream – 4
- Cheeseboard, Mini Baby Bell, Dairy Lee Triangle, Cheese String, Crackers – 6

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Pie of the Day =

