

TO NIBBLE ON

Chilli Coated Cashews. (v) (gfa)	2.50	Fresh Bread and Dips (v) (gfa)	2.5
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TO START

Soup of the Day. (v) (gfa)	4.50	Prawn Cocktail, Sesame Prawn Toast, Calamari, Tiger Prawns, Bloody Mary Syrup.	6.95
Portobello Mushrooms, Stilton Cheese Dressing, Brioche Bread. (gfa)	5.95	Braised Beef, Cinnamon Caramelised Pears, Orange and Walnuts. (gf)	6.25
Pan Seared Pigeon Breast, Globe Artichoke Puree, Dill Cucumber Cubes, Wasabi Dressing. (gf)	6.45	Beetroot and Gin Cured Salmon, Prosecco Mustard, Croutons. (gfa)	6.95
Tempura Battered Avocado Chips, Caramelised Pear and Hazelnut Salad, Red Grape Vinaigrette. (Ve)(gf)(n).	5.95		

TO FOLLOW

Lapsang Souchang Tea Infused Chickpeas and Roast Squash, Homemade Fried Puri, Pomegranites, Coriander, Chilli Coated Cashews. (Ve) (N)	10.95	Peppered Duck Breast, Plum & Port Sauce, Caramelised Pears, Chestnut and Plum Roulade (gf)	18.95
Duo Of Beef, Fillet Steak, Braised Oxtail Stuffed Yorkshire Pudding, Baby carrots, Beef Gravy.	21.95	Apple and Pear Stuffed Chicken Breast. Apple, Squash and Cranberry Gratin, Roast Chicken Jus (gf)	14.95
Halibut Supreme, Tomato and Chilli Sauce, Prawns and Braised Squid, Tempura Samphire. (gf)	15.95	Walnut, Almond, Carrot and Lentil Roast, Creamy Mushroom Sauce, Deep Fried Kale (gf) (n)	12.95

All our mains are served with Spiced Carrots, Braised Red Cabbage and Roast Potatoes.

SIDES

Maple Glazed Pigs in Blankets.	3.95	Halloumi Chips.	3.95
Proper Chips	2.00	Deep fried halloumi, pomegranates, mint yoghurt, dukkah.	

(gf) gluten free. (gfa) gluten free adaptable. (n) contains Nuts. (Ve) Vegan.

Please inform a member of Staff of any Food Allergies and dietary requirements, we will be more than happy to accommodate where we can.