

MENU

Look out for the Specials!

Starters:

- . Baked Camembert with White Wine and Thyme (v) (£10.00)*
- . Baked Feta with Sumac and Grapes served with Crusty Bread (v) (£10.00)*
- . Ham Hock & Parsley Terrine with Homemade Piccalilli (£9.00)*
- . Homemade Soup with Fresh Bread (£7.00)*
- . Smoked Salmon Souffle with Crème Fraiche and Dill (£12.00)*
- . Spanish Olives and Bread with Olive Oil and Balsamic Vinegar (v + vegan) (£7.00)*

Mains:

- . 8oz Ribeye Steak with Port and Blue Cheese Sauce served with Roasted New Potatoes and Vegetables (£26.00)*
- . Cranberry and Goats Cheese Tortellini with Sun Blushed Tomatoes and Pulled Mozzarella (v) (£20.00)*
- . Hake Wrapped in Parma Ham with a Red Pepper Sauce served with Olive Potatoes and Courgettes (£22.00)*
- . Mushroom and Nut Filo Parcels with Sauté Spinach and Mushroom Sauce (vegan) (£18.50)*
- . Rich Boeuf Bourguignon with Braised Red Cabbage and New Potatoes (£22.00)*
- . Roasted Guinea Fowl Supreme with Seasonal Vegetables, Dauphinoise Potatoes and a Rich Jus (£25.00)*

Any special requests or requirements please do not hesitate to ask a member of staff.