



## NIBBLES

Artisan bread   olive oil   balsamic vinaigrette	5,95
Marinated olives   grilled bread	4,95
Chickpea houmous   chilli oil   fresh lime   grilled pitta bread	4,95

## TO START

Soup   warm bread	5,65
Baked king prawns & chorizo   garlic & chilli butter   grilled Mediterranean bread	5,95
Roast Mediterranean vegetables & olive feuilleté   tomato salad   herb oil	5,50
Chicken liver pâté   apple & thyme butter   toasted bloomer bread   spiced fruit chutney	6,25
Crispy salt & pepper squid   lemon & garlic aioli	6,50
Parma ham   buffalo mozzarella   sun-blush tomatoes   basil pesto dressing	6,50
Herb crusted Portobello mushroom fries   blue cheese dressing	5,95

## SALADS

Caesar salad   little gem   cheese & garlic croutons   crisp bacon   Grana Padano   Caesar dressing	9,95
Caesar salad with grilled chicken breast or Cajun spiced chicken breast	13,95
Superfood salad   little gem   baby spinach   tomatoes   cucumber   avocado   feta cheese   sun-blush tomatoes   pomegranate pearls   edamame beans   mixed grains   balsamic vinaigrette or honey & mustard dressing	10,95
Superfood salad with grilled chicken breast or salmon supreme	14,95

## GRILLS

Sirloin steak 8oz   roast field mushrooms   grilled tomato   watercress   skin-on-chips	19,95
Ribeye steak 10oz   roast field mushrooms   grilled tomato   watercress   skin-on-chips	21,95
Bistro rump steak 7oz   roast field mushrooms   grilled tomato   watercress   skin-on-chips	19,95
Cherry Orchard free range pork cutlet 8oz   roast field mushrooms   grilled tomato   watercress   skin-on-chips	17,95
Gourmet beef burger   Monterey Jack cheese   crispy bacon   sourdough bun   skin-on-chips   smoked chilli mayo	14,95

## SAUCES

Peppercorn	1,95
Diane	1,95
Chimichurri	1,95
Garlic & chilli butter	1,25



## MAINS

Beer battered cod   chips   mushy peas   chunky tartare sauce	13,95
Rump of lamb   gratin potato   fine beans   sugar snaps   red wine gravy	14,95
Potato gnocchi   sun-blush tomatoes   grilled asparagus   peas   lemon   mint   crème fraîche	12,95
Half roast chicken   garlic   rosemary   skin-on-chips   house slaw   smoked chilli mayo	14,95
Slow cooked rib of beef   red wine sauce   creamed potato   buttered peas & leeks	15,95
Salmon supreme   cherry tomato   avocado & caper salsa   fine beans   sugar snaps	14,95
Parmesan & rosemary chicken escalope   shaved fennel salad   grilled lemon	16,95
Roast butternut squash   pumpkin & red onion tagine   roast vegetable couscous   grilled pitta	13,95

## SIDES

Skin-on-chips   sea salt	3,25
Sweet potato fries	3,25
Creamy mash	3,25
Roast seasonal vegetables	3,25
House slaw   cheese   herbs & grain mustard	3,25
Beer battered onion rings	3,75
Garlic bread   melted mozzarella	3,75
Fine beans   sugar snaps   asparagus   mint butter	3,25
Little gem   watercress   rocket   balsamic vinaigrette	3,55
Iceberg lettuce wedge   blue cheese dressing & crumbles   bacon   cheese & garlic croutons	3,25

## DESSERT

Chocolate fondant pudding   vanilla ice cream	6,45
Baked vanilla cheesecake   berry compote   lemon	6,25
Sticky toffee pudding   caramel ice cream	6,45
Raspberry crème brûlée   butter shortbread	5,95
Ice cream - vanilla   chocolate   strawberry   caramel   pistachio   raspberry sorbet (choose 3 of your favourites)	5,25
Maple roasted pineapple   chocolate & coffee mousse	5,25
Chocolate tart   crème fraîche   raspberry	5,55
Cheese plate - St Augur   French Brie   Tickler Cheddar   crackers   grapes   chutney	6,95

Food allergies and intolerances: Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.

Guests on a dinner inclusive package can choose up to a value of £23 per person. A supplement will be charged to your bill for values in excess.

All prices are inclusive of VAT at the current rate.

All items are subject to availability and all weight is approximate uncooked weights.

Any discretionary gratuities will be distributed in full to our team members.