**Starters**

Rosemary & Garlic Baked Camembert, Toasted Sea Salt & Herb Focaccia (ngci\*, v) £7.00

Ham Hock Terrine, House Pickles (ngci\*) £7.00
Baked Scallops, Lemon, Garlic & Chilli Butter (ngci\*, df\*) £12.00
Vegetable Pakoras, Coriander & Garlic Mayonnaise (v, df, ngci) £7.00

Antipasto of Cured Meats, Hummus, Olives, Pickles, Sun Blushed Tomatoes,

Homemade Crackers, Sea Salt & Herb Focaccia (df\*, ngci\*) for one £7.00 or to share £12.00

**Mains**

10oz Sirloin Steak £26.00 or 10oz Rump Steak £20.00,

 Peppercorn or Blue Cheese Sauce, Garlic Green Beans, Chips (df\*, ngci)
Fish of the Day, Crushed Potatoes, Spinach, Crab Bisque (ngci, df\*) £19.00

Chargrilled Lamb Rump, Moroccan Spiced Potatoes, Greens, Baba Ghanoush, Crumbled Feta (ngci, df\*) £22.00
Mediterranean Vegetable & Red Pesto Risotto, Sun Blushed Tomatoes (v, df\*, ngci\*) £15.00
Confit Pork Belly, Fondant Potato, Seasonal Greens with a Leek, Bacon & Cream Cider Sauce (ngci) £17.00

Thai Green Fish Curry, Fragrant Rice (ngci, df) £19.50

Potato Gnocchi, Pomodoro Sauce, Bocconcini (v) £15.00

**Desserts**

Dark Chocolate & Salted Caramel Brownie, Chocolate Sauce, Granny Gothards Vanilla Ice Cream (v) £8.00

Stem Ginger Treacle Tart, Orange Cream, Honeycomb (v) £7.50

Classic Crème Brûlée, Shortbread (ngci\*, v) £7.50

Homemade Cheesecake (v) £7.50
Cheese Selection, Homemade Chutney, Fruit. Homemade Crackers (v, ngci\*) £10.00

(Vegan options available if required)

Please inform us of any allergies prior to ordering.

Allergens are present in the kitchen. Our chef will take precautions where necessary.