

STARTERS

Soup of the day with bread & butter

Cantonese shumai steamed Chicken and vegetable dumplings served with Asian dipping sauce

*Pan seared scallops cauliflower puree, chorizo, red pepper & green pea compote,
basil oil* -*supplement £6.50

Escabeche of yellowfin tuna aubergine puree, heritage carrots and herbs -*supplement £6.50

Caramelised red onion & goat cheese tart

Tuscan mushroom creamy vegetables, panko crumbs, pecorino & sriracha mayo

Avocado or chicken Caesar salad with boiled egg, anchovies, croutons & parmesan

MAINS

Fresh beer battered haddock fillet with mushy peas, thick cut chips & tartar sauce

Spinach & Ricotta Ravioli marinara sauce, basil oil and topped with shaved parmesan

Risotto primavera arborio rice, asparagus, artichoke & garden peas, parmesan flakes

Cheeseburger beef patty, cheddar, burger relish, gherkin, lettuce, tomato, onion ring & chips

Grilled chicken supreme Buttered mash, caramelised chicory & creamy mushroom sauce

Slow cooked New Zealand lamb shank -*supplement £14
creamy mash, diced heritage carrots, pickled fennel and lamb jus

Sirloin Steak 227 grms/ Ribeye Steak 227 grms -*supplement £13
house salad and a choice of any one side (béarnaise or peppercorn sauce or red wine jus)

SIDES

Tenderstem broccoli/ Spinach/ Asparagus / Seasonal vegetables - £5

House salad/ Mash/ Thick cut chips - £4

DESSERTS

Passion fruit cheesecake with berry coulis drizzle

Chocolate truffle ganache slice with chocolate sauce

Eton Mess crunchy meringue, berries, whipped cream & strawberry sauce

Selection of Ice creams & Sorbets (3 scoops)

Should you have any allergies, please inform your server. All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.