RSM cured gravlax 9
Lemon & dill mousse, ciabatta crostini

Poached pear & braised chicory salad 8.5
baby Stilton & salad

Soup of the day 6
Homemade daily

Duck and foie gras terrine 12
Textures of carrots & oranges, toasted brioche

Seared mackerel fillet 9
Potato & horseradish salad, pickled red onions, cucumber

Venison carpaccio 12
Celeriac remoulade & quince jelly

Classic prawn cocktail 9
Avocado, cucumber & cherry tomatoes

Glazed goats cheese & beets 8.5
Served with a balsamic reduction

Wild mushroom risotto 15
Served with parmesan shavings

Special of the day 16.5
Creatively prepared by our chefs

Pan roasted corn-fed chicken breast 17
Herb mash, savoy cabbage, sweetcorn & bacon with mushroom, tarragon sauce

Peppered Pork fillet 18
Whole grain mustard mash, burnt apple puree, sauteed cabbage & cider jus

Seared sea bass fillet 19
Potato gnocchi, red peppers, baby spinach & sauce vierge

Fishermans pie 16
With seasonal vegetable

8 oz English sirloin steak 24.50
Hand cut chips, grill garnish & bearnaise sauce

Salmon fillet 19
Seasonal vegetables, hollandaise & new potatoes

Haloumi steak 15
Red peppers, artichokes, courgettes & pomegranate

Calves liver 18
Smoked bacon and leek creamed potatoes, onion sauce

Medley of greens, sauce vierge

Baby potatoes & parsley

Honey glazed heritage carrots

Garden peas, mint butter

Savoy cabbage & red onions

Hand cut chips

French fries with sour cream & chive.

Prices include VAT

If you have any food allergies or intolerances, please speak to your waiter
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