



## **Starters**

(All served with Crusty Bread)

**Soup of the day (v) £5**

**Fresh Crab, Crispy Cayenne Dumpling, Salad, Watercress & Lime Mayonnaise £8**

**Beetroot Cured Salmon, Smoked Salmon Paté, Purple Basil Salad, Thyme Crackers £7**

**King Scallop & Prawn Roulade, Matcha Green Tea Crust, Caviar Sauce £9**

**Chicken Galantine, Wild Boar & Wild Porcini Mushrooms, Dressed Leaves, Fig Chutney £7**

**Deep Fried Arancini,**

**Walnut Pesto & Mushroom Filling, Mayonnaise & Dressed Leaves (v) £7**

**King Prawn & Crayfish Salad,**

**Fresh Horseradish & Nutmeg Spiced Marie Rose Dressing, Garlic Melba Toast £7**

**Buffalo Mozzarella with Savoury Buckwheat Granola, Marinated Baby Tomatoes Salad (v) £7**

**Twice Baked Gruyère Soufflé, Sweet Chilli Chutney (v) £8**

**Escargot à l'ail - Snails in Garlic Butter £6**

## **Main Courses**

**Sautéed Chicken with choice of Flavours £12**

**Provençale - White Wine & Onions Tomato Sauce**

**Fricassée - Mushroom, Herbs & Cognac cream Sauce**

**Kung Pau – Spicy stir fry with Peanuts, Vegetables & Chillies**

**Served with Basmati Rice or Chips & Salad**

**(v) With Quorn instead of Chicken £13**

**Toulouse & Merguez Sausages,**

**Creamy Mashed Potatoes, Onion Gravy & Vegetables £11**

**Boeuf Bourguignon - Beef Brisket in Red Wine,**

**Mushrooms, Smoked Bacon & Shallots, Creamy Mashed Potatoes & Vegetables £16**

**Wild Garlic & Asparagus Risotto,**

**Shaved Parmesan, Balsamic Tomatoes & Crispy Spring Onions (v) £14**

**Smoked Haddock Fish Cakes,**

**Creamed Leeks with Petit Pois & Pancetta, Rosti Potato £14**

**Chorizo Crusted Monkfish Tail,**

**Samphire, Sour Cherry & Chickpea Casserole, New Potatoes £17**

**Whisky Cured Beef Short Rib,**

**Salted Caramel Shallots, Beef & Ale Sauce, Parsley Oil, Chips & Salad £18**

**Maple Smoked Duck Breast,**

**Cauliflower Purée, Glace Rhubarb, Buttered Cabbage, Dauphinoise Potatoes £16**

**Rabbit Cacciatore,**

**Mushrooms, Bacon, Baby Onions, Capers & Olives, Mashed Potatoes & Vegetables £14**

**Tamarind Teriyaki Barbeque Aubergine Steak,**

**Pea & Broad Bean Croquette, Yuzu Yogurt, Salad (v) £14**

## **Pasta Dishes Served with Crusty Bread & Salad**

**Lasagne £10**

**Seafood Marinara (Scallops, Prawns & Crayfish) £15**

**Homemade Pesto, Olives & Roasted Peppers (Vegan) £9**

**Chili Con Carne served with Basmati Rice, Sour Cream and Cheese £10**

## **Croque Monsieur**

**Ham & Cheese baked Sandwich served with Triple Cooked Chips & Dressed Salad £9**

**Homemade Chicken Goujons served with Triple Cooked Chips & Salad £12**

## **Baguettes served with Triple Cooked Chips & Dressed Salad**

**Steak & Onion £11**

**Pesto, Brie & Tomato (v) £9**

**Egg, Bacon & Mayo £9**

**Merguez - Beef & Lamb Moroccan Sausages £9**

**Beetroot Cured Salmon £10**

**Tuna Mayonnaise £8**

## **Homemade Beef Burgers with Triple Cooked Chips & Salad**

**Beef Burger £10**

**Cheese Burger £11**

**Bacon & Brie £12**

**Chorizo & Cheese £12**

**Homemade Chicken Burger served with Triple Cooked Chips & Salad £12**

## **Children's Meal £7**

**Sausages & Mash**

**Burger & Chips**

**Homemade Chicken Nuggets & Chips**

**Croque Monsieur & Chips**

## **Side Orders**

**Triple Cooked Chips £3.50**

**Dauphinoise Potatoes £3.50**

**Creamy Mashed Potatoes £3**

**New Potatoes £3**

**Seasonal Vegetables £3**

**Side Salad £3**

**Olives Boscaiola £3.50**

**Crusty Bread £2**

## **Desserts £7**

**Biscoff & Baileys New York Baked Cheesecake**

**Selection of Seasonal Meringue Sliders, Raspberry & White Chocolate Cream**

**Belgian Chocolate Ganache Cake, Griottine Cherries, Butterscotch Sauce**

**French Lemon Cake, Candied Almonds, Chantilly Cream**

**White Chocolate Panacotta, Minted Strawberries, Brown Butter Blondie**

**Apricot Frangipane Tart, Chantilly Cream**

**Strawberry & Lavender Creme Brulée, Lemon Shortbread**

**Red Velvet Trifle, Frangelico Custard, Hazelnut Praline Dust**

**Bon Appetit**

**(v) Suitable for vegetarian**

**FOOD ALLERGY & INTOLERANCE SUCH AS GLUTEN FREE**

**If you suffer from a food allergy or intolerance, please let your server know upon placing your order.**

**Ingredients can occasionally be substituted or changed so please review the information before each visit.**

**Every care is taken to avoid any cross contamination when processing a specific allergen free order.**

**We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated fryers.**