



Starters

(All served with Crusty Bread)

Soup of the day (v) £5

Tuna Mimosa Niçoise Salad £6

Chicken Liver Armagnac Paté, Pickled Cucumber, Dressed Leaves £7

Goats Cheese Artichoke Tartlet, Fermented Cranberry Chutney (v) £6

Smoked Mackerel Scotch Egg, Homemade Tartare Sauce, Cured Lemon Salad £7

Wild Mushroom & Cashew Nut Terrine, Roasted Pepper Salad (v) £7

Sweet & Sour Marinated Prawns & Squid, Red Onion Yogurt, Dressed Leaves £8

Twice Baked Gruyere Souffle, Spiced Mango Jam (v) £8

Main Courses

Sautéed Chicken Breast with choice of Sauces £12

Provençale: White Wine & Onions Tomato Sauce

Basque: Fresh Herbs, Olives, Sundried Tomatoes, Ham

Hungarian: Goulash Style Smoked Paprika, Sour Cream

Fricassee: Mushroom, Herbs, Brandy cream Sauce

**Served with choice of Chips, New Potatoes, Mashed Potatoes or Basmati Rice
& Seasonal Vegetables**

(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 & Seasonal Vegetables £16**

**Girolle Mushroom & Aubergine Stuffed Gougère (choux pastry),
Served with Chips & Salad (v) £14**

Hickory Smoked Salmon Fillet,

Spinach & Lemon Baba Ganouche, New Potatoes £15

Seafood Risotto with King Scallops, Squid & Crab £17

Special Fish Pie, Salmon, Prawns, Egg,

Dijon Mustard & Gruyere Crust & Salad £13

Pork Fillet, Honey Glazed Apple & Pancetta,

Wholegrain Mustard Mashed Potatoes & Seasonal Vegetables £15

Homemade Lasagne served with Chips & Salad £10

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

Chicken Curry & Basmati Rice
Choice of Tikka Masala, Thai Green or Korma £11
(v) With Quorn instead of Chicken £12

Tandoori Chicken, Basmati Rice, Salad & Raita £11

Stir Fry & Rice - Choice of Kung Pao, Black Bean Cashew or Sticky Hoisin & Honey
Chicken £11 Pork £13 Quorn (v) £12

Croque Monsieur £9

Ham & Cheese baked Sandwich served with Chips & Dressed Salad

Homemade Chicken Goujons served with Chips & Salad £10

Baguettes served with Chips & Dressed Salad

Steak & Onion £11

Pesto, Goats Cheese & Tomato (v) £9

Bacon & Brie £9

Merguez, Beef & Lamb Moroccan Sausages £9

Tandoori Chicken £9

Tuna Mayonnaise £8

Homemade Beef Burgers with Chips & Salad

Beef Burger £9

Cheese Burger £10

Bacon & Brie £11

Chorizo & Cheese £11

Goats Cheese & Roasted Pepper £12

Homemade Chicken Burger served with Chips & Salad £10

Children's Meal £7

Sausages & Mash

Burger & Chips

Pan Roasted Chicken & Chips

Croque Monsieur & Chips

Homemade Chicken Nuggets & Chips

Side Orders

Triple Cooked Chips £3.50

Seasonal Vegetables £3

Creamy Mashed Potatoes £3

Side Salad £3

Olives Boscaiola £3.50

Crusty Bread £2

Desserts £7

New York Baked Vanilla Cheesecake, Cream

Espresso Hazelnut Dacquoise (Meringue), Coffee Butter Cream, Dark Chocolate Sauce

Frangipane Tart, Cream

Belgian Chocolate Brownie, Cream & Toffee Sauce

Sticky Toffee Pudding

Malteaser Cake, Chantilly Cream, White Chocolate Sauce

White chocolate & Strawberry Ring Éclair

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.