



## **Starters**

(All served with Crusty Bread)

**Soup of the day (v) £5**

**King Scallops, Pan Fried, Red Pepper & Pecan Purée, Parmesan Crisps £9**

**Smoked Chicken & Apricot Terrine, Maple & Bacon Jam, Dressed Leaves £6**

**Stilton & Poached Pear Tart, Pickled Walnuts, Star Anise Vinaigrette (v) £6**

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

**Deep Fried Arancini,**

**Mozzarella, Tomato & Oregano Filling, Arrabbiata Dipping Sauce (v) £7**

**King Prawn & Crayfish Salad,**

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

**Twice Baked Gruyere Souffle, Sweet Chilli Chutney (v) £8**

**Escargot à L'Ail – Snails in Garlic Butter £6**

## **Main Courses**

**Fricassée of Chicken – Sautéed Chicken with Mushrooms, Herbs, Cognac & Cream  
Served with Basmati Rice & Seasonal Vegetables £12**

**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**

**Filo Cracker, Pumpkin & Cumin Spiced Houmous Filling,  
Ratatouille & New Potatoes (v) £14**

**Mustard Crusted Sea Bass, Fennel & Watercress Velouté,  
Crispy Parma Ham & New Potatoes £15**

**Roasted Leek & Smoked Haddock Risotto,  
Fresh Coriander Pesto, Egg, Crusty Bread £14**

**Buffalo Wellington – Buffalo Fillet, Mushrooms & Paté in Puff Pastry,  
Port Gravy, Dauphinoise Potatoes & Seasonal Vegetables £17**

**Maple Smoked Duck Breast, Honey Baked Fig & Butternut Squash,  
Rosemary & Red Wine Sauce, Creamy Mashed Potatoes £16**

**Casserole of Rabbit & Pancetta, Apples in Cider & Tarragon, Sour Cream,  
Served with Triple Cooked Chips & Salad £12**

**Guinea Fowl Supreme, Juniper & Thyme Pork Stuffing,  
Dauphinoise Potatoes & Seasonal Vegetables £14**

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

**Satay, Jerk or Penang Red Curry**

**Served with Basmati Rice, Fresh Pineapple & Cucumber Salsa & Salad**

**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 & Cheese £10**

**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, Brie & Tomato (v) £9**

**Egg, Bacon & Mayo £9**

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

**Jerk Chicken £9**

**Tuna Mayonnaise £8**

**Homemade Beef Burgers with Chips & Salad**

**Beef Burger £9**

**Cheese Burger £10**

**Bacon & Brie £11**

**Chorizo & Cheese £11**

**Homemade Chicken Burger served with Chips & Salad £10**

**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**

**Seasonal Vegetables £3**

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**Side Salad £3**

**Olives Boscaiola £3.50**

**Crusty Bread £2**

**Desserts £7**

**Marzipan & Cookie Dough Baked New York Cheesecake, Cream**

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

**Belgian Chocolate Brownie, Cream & Toffee Sauce**

**Sticky Lemon & Ginger Pudding, Spiced Rum Custard**

**Dark Chocolate & Tia Maria Bouche de Noël,**

**(Chestnut Purée & Chantilly Cream filled Chocolate Log)**

**Apricot & Raspberry Tart, Cream**

**Griottines & Kirsh Crème Brulée, Homemade Cinnamon Shortbread**

**Clementine & Grand Marnier Ginger Cake Trifle**

**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.