



STARTERS

Chicken Liver Parfait Apple and raisin chutney, toasted sourdough	£11
Cured Salmon Gravalax Shallots, capers, dill	£12
Portabella Stuffed Mushroom (v) Sweet potato and quinoa	£10
Three Cheese Tart (v) Mixed leaf salad and caramelised onion	£10
Chef's Signature Soup Freshly made soup, garnish	£7

MAIN COURSE

Slow Cooked Beef Cheek Creamed potatoes, tender stem and carrot puree	£23
Sea Bream Crushed olive oil potatoes, tomato fondue and chestnut mushrooms	£22
Cauliflower Risotto (v) Parmesan, herb cream cheese, roasted cauliflower	£19
Corn Fed Chicken Supreme Dauphinoise potato, baby vegetables, tarragon jus	£22
28 Day Aged 10oz Ribeye steak Confit tomato, rocket salad and fries, peppercorn or red wine sauce	£30

SIDES

All at £4:	
Classic Mixed Salad (v)	
Glazed Carrots (v)	
Mixed Greens (v)	
Minted New Potatoes (v)	
French Fries (v)	
A £24.00 credit will be allowed to guest wishing to dine from the full a la Carte menu. Please advise before ordering	

DESSERTS

Sticky Toffee Banana Bread (v) Butterscotch sauce, vanilla ice cream	£7
Hazelnut Raspberry Bakewell (v) Pineapple and coconut	£7
White Chocolate Cheesecake (v) Rhubarb and citrus	£7
Vanilla Crème Brulee (v) Lemon poppyseed shortbread	£7
Cheese Selection (v) Celery, walnut bread, grape chutney	£11