

**Duo White & Brown Loaf, Stone Baked Focaccia & Marinated Olives - £3.50**

**Starters**

- SOUP** Soup of the Day (V) - £6  
**FISH** Salt Cod Fritters, Lemon & Chive Mayonnaise, Petit Salad - £7  
**MEAT** Ham Hock Terrine, Chilli & Pineapple Salsa, Baby Leaves, Toasted Ciabatta - £7  
**VEGGIE** Mushrooms on Sourdough, Mushroom Ketchup, Dolcelatte Crumb (V) - £7  
**FISH** Smoked Salmon Gravalax, Orange & Fennel Salad, Honey Mustard Dressing - £8  
**VEGGIE** Goat's Cheese Crostin, Heritage Tomatoes, Balsamic & Capers (V) - £8  
**MEAT** Charcuterie Board, Cured Meats, Pickles, Red Pepper Tapenade - £8

**Main Courses**

- MEAT** Moroccan Lamb Rump, Cous Cous, Caramelized Peaches, Flaked Almonds, Lamb Jus - £21  
**VEGGIE** Feta, Wild Mushroom & Spinach Filo Basket, Parmentier Potatoes, Tarragon Cream, Pine Nuts (V) - £14  
**FISH** Pan Fried Sea Bass, Green Beans, Sautéed Potatoes, Salsa Verde - £18  
**MEAT** Roast Chicken Breast, Sweet & Sour Red Onions, Rocket, Mustard Jus - £17  
**FISH** Peroni Beer Battered Fish & Chips, Garden Peas, Lemon, Tartare Sauce - £15  
**MEAT** 8oz Chargrilled Sirloin, Garlic & Herb Butter, Triple Cooked Chips, Roast Plum Tomato, Field Mushroom, Watercress Salad - £25  
**VEGGIE** Seared Halloumi, Brinjal Pickle, Mint & Cucumber Yoghurt (V) - £15

**Sides - £3.50 Each**

- Skinny Fries & Aioli (V) Minted New Potatoes (V)  
 Seasonal Greens (V) Rocket & Parmesan Salad (V)  
 Crispy Onion Rings (V) Mediterranean Veg (V)

**Steak Sauces - £2.50**

- Peppercorn Sauce  
 Mushroom & Blue Cheese Cream  
 Béarnaise Sauce

**Desserts**

- Warm Chocolate Molten Cake, Baby Mint Choc Chip Ice Cream - £7  
 Lemon & Strawberry Posset, Shortbread Biscuits - £7  
 Passion Fruit & White Chocolate Cheesecake, Granola Crumb, Coconut Sorbet - £7  
 Warm Apple & Berry Crumble, Clotted Cream Ice Cream - £7  
 Selection of Homemade Sorbets - £6  
 Selection of Locally Sourced Cheeses with Homemade Chutney, Oat Cakes, Water Biscuits - £8

