

A La Carte

<u>Starters</u>

Soup of the Day £5.50

Baked Goats Cheese served on a Crumpet with Onion Marmalade $\pounds 5.95$

Cajun White Bait Garlic Aioli £5.95

Deep Fried Poached Egg on a dressed salad tossed with Garlic Mushrooms, Prosciutto & Sun Kissed Cherry Tomatoes £6.95

Pan Seared Scallops
With Black Pudding, Bacon, Green Beans,
Balsamic & Port Reduction
£10.50

Smoked Salmon Rillette
With Tomato, Cucumber dressing and Beetroot jus
£6.25

Some of our dishes can be tailored to be Gluten Free. Please ask a member of the team for more information.

All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items. Please ask a member of the team if you wish to amend any item of a dish



Main Courses

Pan Roasted Haloumi

on Roasted Vegetables, Tomato Jus, Croquette Potatoes drizzled with a Port Balsamic Reduction £15.50

Seared Fillet of Salmon

Sweet Potato Puree Tomato Chili Salsa £16.95

Duo of Duck

Duck Hash & Breast Steamed Rice, Hoisin Sauce £19.95

Rump of Lamb

Roasted Mediterranean Vegetables, Dauphinoise Potatoes Rosemary Jus £18.95

Fillet of Sea Bream

Sautéed Potatoes, Sprouting Broccoli, Hollandaise Sauce £19.95

"Closer to the Bone, the Sweeter the Meat"

Peppered Fillet Steak on the Bone With Chateaubriand Sauce £27.50

Purple Potato Gnocchi

Baby Spinach and Mushroom Sauce
Truffle Oil
£13.95

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