

**Nibbles £3.50 each or all 4 for £10**

Crusty Bread Rolls & Sea Salt Butter

Halkidiki Chilli Olives

Soft Cheese Stuffed Chillies

Oregano & Garlic Sun Blushed Tomatoes

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**Appetiser**

**Our Kitchen`s Daily Soup** £5.50

served with crusty bread & sea salt butter (v)

**French Classic Onion Soup** £5.50

served with sourdough croute & melted Swiss cheese

**Aubergine Caviar & Grilled Halloumi** £6.50

with spiced pepper coulis (v, GF)

**Deep Fried Soft Shell Crab** £7.50

mixed five spice, Asian coleslaw and lime chilli dip (DF)

**Ham Hock Fritters** £7.50

peas, leeks, crème fraiche & cauliflower piccalilli

**Pan Fried Scallops** £10.95

parsnip puree, pancetta crisp & green apple salad (GF)

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**Salads & Pasta**

**Caesar Salad** £8.95

baby gem lettuce, shaved parmesan and focaccia shard.

**Grilled Odeiga Chicken Cesar Salad** £11.95

baby gem lettuce, shaved parmesan, Odeiga chicken and focaccia shard

**Pan Fried Garlic & Herb Marinated King Prawns Cesar Salad** £14.95

baby gem lettuce, shaved parmesan, king prawns and focaccia shard

**Tortelloni Ricotta & Spinach Pasta Parcels** £13.95

ricotta, spinach, sundried tomato cream sauce & pea sheet (v)

**Oxtail Meat Bolognese Pappardelle Pasta & Cress** £13.95

**Mediterranean Vegetable Arrabiata Pappardelle Pasta & Cress** £13.95

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**Main Courses**

**Thai Style Tofu Curry** £16.00

Asian vegetables, coconut, chilli, lime & jasmine rice (GF, DF)

**Porchetta 6 Hour Braised Roasted Pork Belly** £16.95

stuffed with fennel seed, herbs, garlic sausage & butter bean casserole & jus

**Slow Cooked Feather Blade Steak** £17.95

potato gratin, sautéed oyster mushrooms, tri-colour carrots & pan rosemary jus (GF)

**Pan Fried Corn Fed Chicken** £17.95

rosemary fondant potato, purple sprouting broccoli, grilled vine tomatoes & jus (GF)

**Red Wine Braised Shank of Lamb** £18.95

garlic potato gratin, sliver skins, green beans, sun blushed tomato & red wine jus (GF)

**Grilled Red Snapper Estofado** £17.50

chickpea, chorizo, silver skins & smoked paprika stew (GF)

**Red Thai King Prawn Curry** £18.95

Asian vegetables, coconut, chilli, lime & jasmine rice (GF, DF)

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**Side Dishes**

Sautéed Oyster Mushrooms £4.95 (v, GF)

Battered Onion Rings £4.95 (v, DF)

Seasonal Baby Vegetables £3.95 (v, GF, DF)

Hand Cut Chips or Fries £3.95 (v)

House Salad £3.95 (v, GF, DF)

**From the Grill**

All grills are from a local butcher. Beef are aged minimum 28 days, served with triple cooked hand cut chips and roasted cherry vine tomatoes

**Sirloin Steak, 8oz \***, dry aged for 28 days £23.95

**Beef Rump, 10oz\***, dry aged for 35 days £22.95

**Peppercorn Sauce** £1.95

**Hollandaise Sauce** £ 1.95

**Béarnaise Sauce** £1.95

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*Please inform staff of any dietary restrictions or allergies when ordering*

*\* - weight before cooking V – suitable for vegetarian GF – suitable for Gluten Free DF – suitable for Dairy Free*

*All prices are inclusive of VAT.*

## Desserts

### Duo of Chocolate Fudge Cake £6.95

milk & dark chocolate ganache, honey coombe crumble & orange curd (v)

### Peach Cheesecake & Lemon Tuile £6.95

berries compote & white chocolate curls (v)

### Warm Bourbon Pumpkin Tart & Walnut Streusel £6.95

rhubarb & custard ice cream (v)

### Fig & Pistachio Amaretto Tart £6.95

English butter toffee ice cream & grenadine poached pears (v)

### 3 Scoop Selection of Ice-creams and Sorbets £6.95

strawberry & macarons (v)

vanilla bean ice cream,  
double chocolate ice cream,  
strawberry sensation ice cream,  
rhubarb & custard ice cream,  
English butter toffee ice cream,  
raspberry sorbet,  
mandarin sorbet,  
Mediterranean lemon sorbet

### Passion Fruit & Lime Posset £7.50

with hint of matcha tea powder & coconut shortbread (v)

### Selection of British Cheese

served with grapes, fig & apple chutney, celery and crackers

Choice of 3 for £7.95

Choice of 5 for £9.50

*Rutland Red – England's only unpasteurised Red Leicester, matured for 6 months, slightly sweet with caramelised flavour*

*Stilton – handcrafted cheese from Melton, matured for 12 to 18 weeks, creamy, moist, rich, complex in flavour with a huge aroma*

*Sage Derby – semi hard delicate cheese with a mild sage flavour*

*Barbers 1833 Cheddar – matured for 24 months during which it develops rich, intense flavour, finishing off with a smooth creamy texture*

*Rosary Ash Goats Cheese – creamy goats cheese with a mousse like texture, natural acidity and coated in edible ash*

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## After Dinner Drinks

Taylor's L.B.V Port (50ml) £6.10

Remy Martin V.S.O.P (25ml) £5.10

Baileys (50ml) £4.20

Madeira Wine (50ml) £6.10

## Hot Beverages

Americano £2.90

Latte £2.95

Mocha £3.00

Cappuccino £2.95

Espresso £2.60

Hot Chocolate £3.00

Ringtons Tea £2.15

Loose Leaf Tea £3.20

## Liquor Coffee

Highland Coffee – Scotch Whiskey (Famous Grouse) £5.60

Irish Coffee – Jameson's Whiskey £5.60

Irish Coffee Cream – Baileys £6.00

French Coffee – Grand Marnier £5.80

Italian Coffee – Amaretto £5.50

English Coffee – Gordons Gin £5.60

Calypso Coffee – Tia Maria £5.60

Seville Coffee – Cointreau £5.60

Russian Coffee – Vodka £5.80

Skye Coffee – Drambuie £5.60

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