

A LA CARTE MENU

STARTERS

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| Bread Basket (V) Trio of Flavoured Butter. | 7 | Fresh Vegetable Spring Roll Crushed Avocado, Spicy Peanut Sauce. | 10 |
| Salt & Pepper Squid Crispy Salt & Pepper Squid, Smoked Paprika, Chilli, Spring Onion & Sweet Chilli Dip. | 13 | Tempura Prawns Chilli, Spring Onion, Sweet Chilli Dip. | 15 |
| Crispy Halloumi (V) Fried Halloumi, Pomegranate, Pea Shoots, Harissa Mayo. | 12 | Indonesian Chicken Fried Vegetables, Sweet Soya and Bread Roll. | 14 |
| Crispy Beef Chilli, Spring Onion, Coriander, Sweet Soy & Chilli Sauce. | 12 | Soy & Sesame Tuna Mango Salsa, Chilli, Balsamic Pearls, Honey Tuille, Coriander Cress. | 14 |
| Prawn Cocktail Baby Gem, Cherry Tomato, Cucumber , Marie Rose, Focaccia. | 15 | Sharing Starter Mixed Olives, Vegetable Spring Roll, Indonesian Chicken, Salt & Pepper Squid. | 20 |

FISH & SEAFOOD

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| Salmon Salad Orange Flavoured & Cold Smoked Salmon, Quinoa, Baby Gem, Wild Rocket, Pickled Radish, Avocado, Shallot Vinaigrette. <i>Recommended wine match: Chardonnay - Cape - Heights</i> | 25 | Smoked Haddock Spring Mash Potato, Mange Tout Poached Egg, Grain Mustard Sauce Onion Rings. <i>Recommended wine match: Macabeo - Borsao</i> | 24 |
| Seared Red Tuna Steak Parmentiere Potato, Broccoli Florets, Cherry Tomato, Peppers & Caper Salsa. <i>Recommended wine match: Provence Rose - Diamarine</i> | 27 | Pan Fried Sea Bass Fillet New Potato, Sun Dried Tomato, Confit Lemon, Baby Onion & Tarragon Jus. <i>Recommended wine match: Chardonnay - Cape - Heights</i> | 23 |

VEGAN & VEGETARIAN

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| Pesto Tagliatelle (V) Tagliatelle Pasta, Pesto, Courgettes, Broccoli, Spinach, Pine Nuts, Parmesan. | 17 | Vegan Burger (VG) Lettuce, Tomato, Onion, Gherkins, Vegan Mayo & Cheese, Chips. | 18 |
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MEAT & POLUTRY

All steaks are served with Sautee Mushrooms, Cherry Tomato, Onion Flower and Chips.

Fillet 39

Recommended: Blue - Well Done

*Recommended wine match:
Cabernet Sauvignon - Sierra Grande*

Ribeye 35

Recommended: Medium Rare - Medium Well

*Recommended wine match:
Merlot - Marcel Martin*

Mint Crusted Lamb Shank 28

Fondant Potato, Carrot Textures, Own Jus.

*Recommended wine match:
Merlot - Marcel Martin*

Pan Fried Pork Fillet 27

Sweet Potato Puree, Broccoli Frites Caramelized Apple, Grain Mustard Jus .

*Recommended wine match:
Rioja Crianza - Ontanon*

10/10 Beef or Chicken Burger 18

Charr Grilled 6oz Beef or Chicken Fillet Burger, Lettuce, Tomato, Crispy Onion, Gherkin, Bacon, Cheddar Cheese, Harissa Mayo, Chips.

*Recommended wine match:
Merlot - Marcel Martin*

Slow Braised Ox Cheek 26

Wasabi Mash, Spring Greens, Malbec Jus.

*Recommended wine match:
Merlot - Marcel Martin*

Stuffed Chicken Breast 18

Mushroom Duxelle, Sauteed Spinach, Creamy Sweetcorn.

*Recommended wine match:
Pinot Noir - Jean Balmont*

Chicken Ceasar Salad 20

Grilled Chicken, Baby Gem, Croutons, Parmesan, Anchovy, Caesar Dressing.

*Recommended wine match:
Provence Rose - Diamarine*

SIDES & SAUCES

Truffle & Parmesan Chips 7

Sweet Potato Fries 7

Mash Potato 5

Creamed Spinach 7

Chilli and Garlic Broccoli 6

Peppercorn Sauce 3

Red Wine Sauce 3

Chimichurri Sauce 3

Sunday Roast

Roast Beef 24

Roast Chicken 22

Vegetarian/Vegan 19
option available

Sharing Tuesday

Sharing steak
with two sides of your choice
and bottle of house wine.

Just £35 per person.