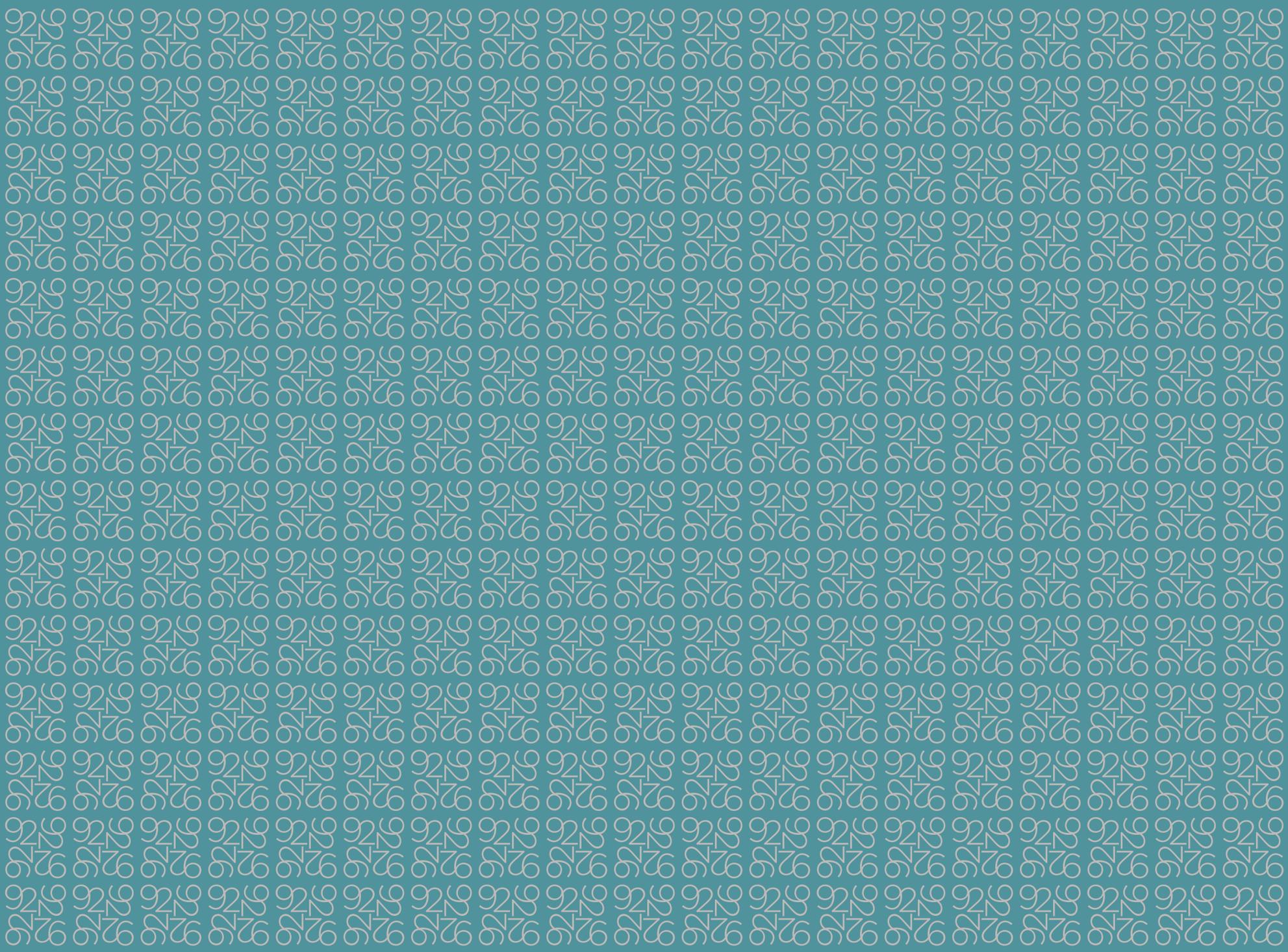


restaurant **9276**
9276
menu



Starters

Soup of the day H served with crusty roll	£6.00
Goat's cheese marinated in pink peppercorns and fresh mint V served with sourdough bread	£7.25
Homemade spiced onion fritters V GF served with green chutney and curried raita	£7.00
Ebi katsu Deep fried butterflied prawns in panko breadcrumbs served on a bed of crunchy salad with Sriracha mayonnaise	£8.50
Cayenne pepper and coriander spiced west country crab cakes served with zesty lime aioli	£7.50
Ham hock terrine served with mustard, smooth piccalilli and croutes	£7.50

Main Courses

Pearl barley and puy lentil risotto V topped with tempura vegetables and balsamic drizzle	£14.00
Pappardelle aglio a olio pepperoncino V add salmon £4.00 add chicken £3.50	£12.00
Herb crusted fillet of sea bass H served with crushed new potatoes, samphire, vine cherry tomatoes and salsa verde	£20.00
Slow roasted pork belly confit served with dauphinoise potatoes, cauliflower purée and whole grain mustard jus	£17.50
Exotic spiced rump of lamb served with masala mashed potatoes, tenderstem broccoli and curried jus	£25.00

Grills

Grilled fillet of salmon H	£19.50
Hunter's chicken	£19.50
10oz rump steak	£26.50
8oz sirloin steak	£26.50

our grills are served with oven-roasted tomatoes, field mushroom, triple cooked chips and béarnaise sauce

Sides

£3.95 per portion

Creamed garlic spinach V
Pommes purée V
Minted green beans V H
Baby buttered potatoes V
Tomato and onion salad V H
Triple cooked chips V

Desserts

Warm apple and cranberry crumble served with vanilla custard	£7.00
Chocolate and orange cheesecake GF served with honeycomb ice-cream	£7.50
Chocolate and passion fruit tart served with mango sorbet and berry coulis	£8.00
Sticky toffee pudding served with vanilla ice-cream and toffee sauce	£7.00
Fresh fruit salad H GF served with lemon sorbet	£6.00
Selection of ice-creams	£6.00

V Suitable for vegetarians - H Healthy - GF Gluten free

All our food is prepared in a kitchen where all or some of the below listed food allergens are present.

Our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering.

Full allergen information is available, please ask a team member for details.

Allergens; Gluten, Crustaceans, Molluscs, Egg, Fish, Peanuts, Tree nuts, Soya, Milk, Celery, Mustard, Sesame, Lupin, Sulphites.

All prices include VAT at the prevailing rate.

A discretionary 12.5% service charge will be added to the final bill.