

Marinated olives 2.50
Warm rustic breads, roasted garlic, olive oil & balsamic 3.50

Freshly made soup 4.75
Smoked mackerel, horseradish potato salad, ciabatta toast 6.25
Bresaola, clementine, parmesan & rocket salad 6.75
Baked goats cheese, filo pastry, tomato jam 6.25
Salmon, prawn & crab cocktail, pumpernickel bread 7.25
Wood pigeon breast, pancetta, braised red cabbage 6.50
Potted chicken liver parfait, truffle butter, apple jelly, walnut bread 6.25

Crispy duck salad 6.50/12.75
Spaghetti, wild mushrooms, spinach, cream & pesto 6.25/12.50
Saffron risotto, sweet red pepper, roasted tomato & basil 6.00/12.00
Chargrilled chicken, baby gem, Caesar dressing, sweet cured bacon 6.25/12.50

2 Courses 14.50 - 3 Courses 17.50
changes weekly

Freshly made soup
Smoked haddock fishcake, light curry mayonnaise
Pan fried chicken livers, bacon & caramelised onion

Roasted chicken breast, carrot dauphinoise, mustard sauce
Pan fried fillet of bream, crispy fennel & orange salad
Roasted vegetable tart with hummus & harissa, dressed leaves

Vanilla cheesecake, raspberry coulis
Spiced banana bread, toffee sauce, ice cream

Steaks
6oz Sirloin 12.50 10oz Ribeye 18.00 8oz Fillet 22.50
21 day dry aged Hereford beef, field mushroom, roast tomato, hand cut chips
Peppercorn sauce 1.50 Garlic & herb butter 1.50

Seared scallops, Jerusalem artichoke risotto, root vegetable crisps 16.50
Chargrilled tuna, warm salad of green beans, olives, tomato & herbs 15.75
Seabass, lightly curried lentils, cauliflower fritters 16.00

Daily fresh fish specials available at market price

Half spit roast chicken, piri piri sauce, hand cut chips 13.25
Pan fried calves liver, steak & kidney pudding, colcannon mash 15.50
Rack of Shropshire lamb, sage gnocchi, creamed savoy cabbage 16.00
Free range pork belly, braised red cabbage, confit apples 13.75
Duck breast, confit duck leg, bubble & squeak croquettes, chocolate jus 16.50

Frites 3.00 Green beans & shallots 2.75 Colcannon mash 3.00
Honey roast roots 3.00 Tomato & rocket salad 2.75 Braised red cabbage 2.75

All our food is from fresh produce and cooked to order. Please allow 25 minutes if not eating a starter.
A discretionary service charge of 10% will be added to your bill and is shared between all our staff.
To the best of our knowledge, all our products are GM free. Please ask for advice if you have any allergies