

Lunch 12:00-2:00pm

Baguette served with skin on fries
rosemary salt

Ham, cheese & sun blushed
tomato, pesto 7

Southern fried chicken with
chipotle mayonnaise gem
lettuce 8

Fish finger with tartare sauce &
gem lettuce 7

Smoked salmon & citrus dill
mayonnaise 7.50

Nibbles & Extra's

Duck spring rolls with soy &
sesame dip 4.50

Roasted new potatoes 4

Olives 4

Skin on chips 3.50
Add cheese +.50



Starters

Black pudding scotch egg with apple compote 8

Anti pasti platter of mixed cured meat & pickled vegetables 12

Buttermilk fried chicken in steamed bao bun with miso & lime
mayonnaise 9

Creamy garlic wild mushrooms on toasted sour dough 7

Mexican grilled sea bass with chilli, mango salsa 7

Mains

Confit duck leg with cassoulet of beans & blackberry ketchup 17

King prawn pad Thai with peanuts & egg 17

Chicken Katsu curry with sticky rice 17

Pan fried cod with pancetta & thyme layered potato, pancetta
ratatouille & lobster cream sauce 18

Steak & stilton pie with red cabbage & mashed potato 15

Classics

10oz Ruby & White ribeye gem 24
lettuce & skin on chips 3
Add peppercorn sauce

Beer battered cod with chips, crushed
peas & tartare sauce 15

6oz cheese burger with bacon jam,
chipotle mayo, salad & skin on chips 15

Cammon steak with egg, minted peas,
chips & pineapple chutney 16

Lentil & vegetable curry with rice &
poppadum 13

Veggie burger with cheese & skin on
chips 13

Chilli garlic chicken curry, rice &
poppadum 15

Desserts

Hazelnut & chocolate bread & butter
pudding 7

Blackberry frangipane tart with vanilla
ice cream 7

Trio of mango , chocolate &
passionfruit custard 7

Selection of 5 French and English
cheeses , chutney & crackers 13

Ice creams & sorbet 6

A 10% discretionary service charge will be added to your bill this goes directly to our hard working staff & is not used to top up staff wages.

For guests with 2 course dinner included you have a £23 per person allowance.