

SOUPS

French gratinated onion soup* 🍃 £ 7.50

Watercress soup with a soft poached egg 🍷 🍃 £ 6.50

Lentil soup 🍃 £ 6.50

STARTERS

Warm Caprino cheese wrapped in Parma ham with a rocket and walnut salad* £ 9.50

Beef carpaccio on a bed of rocket and parmesan* £ 10.50

Pan fried scallops with lime and peanut dressing £ 10.00

Flaked tuna Nicoise with hard boiled free range egg 🍷 £ 12.50

Chicken Caesar salad with parmesan shavings 🍷 £ 11.00

Buffalo mozzarella with tomato and basil 🍃 £ 8.50

Smoked salmon with caper berries and lemon £ 14.50

MAINS

MEAT

Maize fed breast of chicken chasseur with spinach* £ 18.50

Grilled 10oz rib eye steak 🍷 £ 28.50 Grilled 8oz fillet steak 🍷 £ 29.50
with hand cut chips, grilled mushrooms and confit of tomatoes

Veal schnitzel with fried egg and warm potato salad £ 29.50

Rump of lamb with roesti potatoes and spinach* £ 25.50

Traditional Cumberland sausage with onion gravy and mash* £ 13.50

Calves liver with creamed potatoes, bacon and sage butter £ 15.50

Gourmet burger with bacon, cheese and hand cut chips £ 15.00

🍷 Healthy Options 🍃 Vegetarian dish

* May contain traces of alcohol

FISH

Roasted sea bass with asparagus and artichoke vinaigrette £ 18.50


Beer battered codling, chunky chips and caper crème fraiche* £ 15.50

Whole Dover sole grilled or pan fried £ 28.00

Pan fried salmon with char grilled asparagus, roquette and parmesan £16.50

VEGETARIAN

Wild mushroom risotto with truffle oil and parmesan* £12.50

Macaroni with tomato and basil  £ 11.50

SIDES

£3.50 each

Mixed salad

French beans

Sautéed leaf spinach

Creamed potatoes

Roquette and parmesan

Hand cut chips

DESSERTS

Miniature chocolate fancies £12.50

Raspberry and milk chocolate
Passion fruit and white chocolate
Madeleine on chocolate tuile
White chocolate tear drops
Chocolate parfait and gold leaf

Vanilla panna cotta with fresh berries £ 6.50

Apple tatin with vanilla ice-cream £ 6.50

Blueberry cheesecake £ 6.50

Mandarin and white chocolate parfait with lychee sorbet £ 6.50

Pistachio and griottines brulee* £ 6.50

Salad of seasonal fruits £ 6.50

Selections of English cheeses with quince £ 8.50