



starters

french onion soup 7 available NGCI
*served piping hot topped with garlic crouton
and melted gruyere cheese*

tandoori king prawns 9
served in a poppadom with mango chutney

trio of mushrooms 8 available NGCI
garlic wild mushrooms, toasted sourdough and truffle oil

salt 'n' pepper popcorn chicken

thai mussels 11
ginger, lemongrass and coconut milk

mains

10oz fillet steak 28 available NGCI
triple cooked chips, onion rings and bone marrow butter

chicken supreme 16.50 available NGCI
*pan roasted chicken supreme with port and raisin jus
served with tender stem broccoli and fondant potatoes*

roast cod 19.50 available NGCI
king prawns and mussel veloute, spinach and new potatoes

spiced pork tenderloin 18 available NGCI
white bean hummus, tortillas, carrot, chorizo and hot honey

confit duck leg 20 available NGCI
crushed root vegetables, roasted onion, orange and soy jus

sweet potato & beetroot wellington 14
served with roast root vegetables and new potatoes

desserts

salted caramel peanut tart 7
ice cream or custard

chocolate fondant 7.50
ice cream or cream

**liqueur coffee and
a mini chocolate brownie 8**
*a choice of liqueurs served over a coffee or
hot chocolate with a warm mini brownie*

chocolate platter for two 16
*homemade donuts, chocolate dipping sauce, lemon posset choux,
chocolate truffles, chocolate coated strawberries
& espresso martini mousse*

three courses for
35 per
person

**10oz fillet steak
£10 supplement per person
with the three course offer**

**the chocolate indulgence platter
£5 supplement per couple
with the three course offer**

add a bottle for **25**

- kuki marlborough sauvignon blanc
- kuki reisling
- cotes de provence rose
- tamada sapevari

or a bottle of
**roebuck estate classic
cuvee sparkling wine for 40**

all our menus are subject to change without prior notice
if in doubt please call ahead or ask a member of staff.