

MARCH AND APRIL

DINNER MENU


Served daily from 6.30pm

DINE IN STYLE

For a set price enjoy:

A 3 course dinner - Drink on arrival - £5 chip

Sunday to Friday £24/ Saturday £27

Supplements apply on a selection of dishes indicated by 

APPETISERS

Marinated olives

£3

A selection of warm breads with olive oil, houmous & sun blush tomatoes

£3

A selection of warm bread with butter

£2

STARTERS

Creamy leek and potato soup, chive mascarpone and garlic croute V RGF

£4.50

Napoleons Classic prawn cocktail with brown bread and butter RGF

£7

Roasted plum tomato and pimento tarte tatin, avocado purée, sweet chilli jam and coriander dressing VG

£6.50

Smoked chicken and mushroom arancini, garlic mayonnaise, fennel and lettuce

£6.50

Thai crab cakes, spiced vegetable and sesame salad, lime and coriander dressing GF

£7

Grilled halloumi cheese and watermelon salad, roasted sunflower seeds and pomegranate dressing V GF

£6.50

MAINS

Pan roasted chicken breast, creamy potato gnocchi with courgette ribbons, tomato and olive sauce, parmesan crisp

£14.50

Chargrilled sirloin steak, tarragon scented potatoes, creamed leeks, chorizo oil

RGF

£16

Pork loin cutlet, carrot and swede purée, tender stem broccoli, crackling, cider apple jus GF

£15

Beer braised blade of beef, roasted root vegetables, creamed potato, pancetta and baby onion pan gravy

£15.50

Butter roasted hake, caramelised shallot purée, pan fried little gem, classic beurre blanc GF

£14.50

Roasted aubergine stuffed with a vegetable and sweet potato biriyani, korma sauce VG GF

£11

Roasted butternut squash and pimento tart, shallot and thyme compote and baked goat's cheese v

£11

All mains served with a selection of vegetables


GRILLS


Chicken breast **£14.50**

Fillet of Sea bass **£14.50**

Fillet of Hake **£14.50**

8oz Sirloin steak **£16**

10oz Ribeye steak **£18** 

8oz Fillet steak **£20** 

Above grills served with hand cut chips, grilled tomato, flat cap mushroom and onion rings RGF

We recommend the following sauces to complement your grill

Pepper **£2** GF Diane **£2** GF

Key

V - Vegetarian

VG - Vegan

GF- gluten free

RGF - the dish can be adapted to be gluten free

BURGERS

Wagyu beef burger on a pretzel bun with smoked pancetta and jack cheese
£14

Served with sweet potato fries, onion rings and relish

Beetroot and quinoa burger on toasted sesame bun with barbecue pulled
aubergine and cheese VG
£10

Served with roasted onion and pepper loaded sweet potato

SIDES

Hand cut chips
Onion rings
Sauté mushrooms V GF
Spinach V GF
Creamed potatoes V GF
Tossed salad V GF
£2.50

DESSERTS

Malted chocolate brownie, Malteser mascarpone, white chocolate sauce
£4.50

Steamed ginger sponge pudding, toffee sauce, honeycomb ice cream
£4.50

Clotted cream and vanilla cheesecake, shortbread granola, berry compote
£4.50

A selection of ice creams RGF
£4.50

European cheese, celery, fruit and biscuits RGF
£6.50



.All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients.

*Please advise our staff if you have a food allergy or intolerance before ordering.
Full allergen information is available upon request.*