



### Starters

(v) Soup of the day with Homemade Bread £4.25

(v) Quiche of Caramelised Red Onions, diced Butternut Squash, Balsamic Caramel and roasted Cherry Tomato £4.75

Seared Scallops on a bed of Mango Salsa, Red Chard Leaves with Honey and Ginger dressing £7.85

(v) Twice Baked Blue D'Auvergne Cheese Soufflé with Red Pepper Coulis and Pea purée £5.25

Duo of seared Foie Gras and Terrine, Red Onion Marmalade and toasted Bread £8.50

Smoked Duck Breast, Potatoes and Horseradish Salad, caramelised Apples and Sweet Chilli sauce £6.25

Grilled Butterfly Sardines, roasted salted Peanuts, Beetroot Remoulade, wholegrain Mustard Crème and Basil Pesto £5.25

### Side Order

£2.50

Pommes Frites  
Pan fried Mange Tout  
Minted new potatoes  
Swede and Apple purée  
Mixed Green Salad  
Braised Savoy Cabbage and Lardons

### Main Courses

(v) Chargrilled Halloumi, warm Lentils and Baby Spinach Salad, roasted Sweet Potatoes and Tomato Pesto £9.75

Rib eye Steak, Pommes Frites, Parsley Butter or Green Peppercorn sauce £16.75

Whole grilled Plaice, minted Potatoes, wilted Swiss Chard and Lemon Butter £13.75

(v) Pan Fried Polenta, Ratatouille, roasted Baby Beetroot, Rocket and toasted Pinuts Salad, Parmesan Tuile £9.25

Pan fried Pollock, sauté mix Vegetables with Broad Beans Vinaigrette and Salsa Verde £11.25

Crispy Pork Belly, Celeriac Dauphinoise, roasted Pumpkin and Thyme Purée, Calvados and Portobello Mushrooms sauce £13.75

Pan Fried Sea Bass with Braised Baby Gems, Sauté Baby Carrots and Tomato Velouté £13.75

Whole Roasted Wood Pigeon, Parsnips and Coriander Purée, braised Savoy Cabbage and Griottine jus £14.95

Some of our dishes may contain nuts, for more information – please ask our staff

10% Service Charge will be added to a table of 5 or more