

Starters

Chilli Con Carne Tartlet

Smoked paprika seasoned shortcrust pastry tart, filled with a spicy beef tomato and pinto bean chilli. Served fresh from the oven with Monterey Jack topped nachos.

£8.95

Black Pudding and Chorizo Salad

A mixed-leaf salad, bound with a piccalilli mustard dressing. Peppered with grilled black pudding, chorizo sausage and cherry tomatoes.

£8.50

Liver and Bacon

Pan fried lamb's liver bedded on smooth caramelized onion mashed potato, topped with streaky bacon and finished with red wine gravy.

£8.25

Seafood Soup

'Manhattan' style tomato based chowder, with chunky vegetables and lentils. Filled with fresh fish and shellfish, finished with a splash of brandy and crispy bruschetta flutes.

£7.95

Smoked Haddock Pasty

A baked spinach, leek and smoked haddock puff pastry pasty, served with a puddle of gruyere cheese flavoured cream sauce.

£8.95

Smoked Mackerel on Potato Salad

Smoked mackerel fillet served on new potatoes, capers, spring onions and cress, bound with lemon flavoured crème fraiche.

£8.50

Roquefort Macaroni Bake

Creamy white wine and Roquefort macaroni cheese, oven-baked with a panko breadcrumb top and served with pan-fried garlic bread dipping soldiers.

£8.50

Beetroot and Pear Salad

Honey and lemon dressed baby leaf salad tossed with beetroot, pickled walnut, pear and goats cheese.

£8.50

Roasted Pepper Profiteroles

Poppy seeded choux pastry buns, stuffed with sour cream, roasted peppers and sun-dried tomato. Finished with a drizzle of balsamic glaze.

£8.95

Minted Three Pea Soup

A rich, lightly minted soup made from petit pois, sugar snap and mange tout. Garnished with a splash of cream and served with bruschetta flutes.

£7.95

Mains

Blackened Swordfish

Cajun seared swordfish served on smoked paprika roasted ratatouille vegetables topped with crispy battered calamari and finished with a drizzle of spicy arrabbiata sauce.

£19.50

Seabass on Marinière Pasta

Pan-fried fillets of seabass on a mussel and spinach-flavoured tagliatelle pasta, cooked in a white wine, cream and garlic sauce.

£21.50

Crab Crusted Fillet of Cod

Fillet of cod baked with olive oil and crab pâté crust, served on a bed of crispy, smoked pancetta-filled macaroni cheese.

£24.50

Balsamic Seafood Skewer

Monkfish and Tiger Prawns, brushed with basil and balsamic vinegar marinade, served on the skewer with a Mediterranean salad (pepper, tomato, chickpea, olive, and feta cheese).

£23.50

Maltaise Grilled Salmon

Lemon zested fillet of salmon prepared with roasted tender-stem broccoli, avocado, and asparagus, and topped with an orange-flavoured hollandaise sauce.

£21.00

Scrumpy Roasted Pork

Salt-crusted Isle of Wight pork belly, slow cooked in cider. Served with red cabbage and cranberry sauerkraut, Frankfurter sausage and Brabant potatoes. Finished with apple and thyme gravy.

£22.95

New Orleans Chicken

Cajun goujons of chicken breast, pan-fried in crispy panko crumbs. Served with maple candied sweet potato, sweetcorn, rosemary wedges and a Southern Comfort flavoured jus.

£18.95

Hot Honey Chocolate Duck

Spiced honey and chocolate glazed breast of duck, bedded on creamy parsnip mash with oven-roasted chantenay carrots and shallots. Finished with a sharp peppercorn gravy.

£23.50

Rib-Eye Steak

Prime 8oz British char-grilled rib-eye steak, topped with garlic butter and served with a mixed leaf garnish and French fries.

£27.95

Halloumi and Cashew Pad Thai

Tamarind and soy stir-fried noodles with fennel, spring onion, asparagus, crispy halloumi cheese and cashew nuts.

£18.95

Smokey Hot Enchiladas

Corn crepes filled with paprika-roasted vegetables, pinto beans and jalapeño peppers. Topped with melted, smoked cheddar.

£18.50

Mushroom and Goat's Cheese Alfredo

A field and forest mushroom mix, pan fried with roasted garlic, shallots, pine nuts and pesto, finished in a fricassee style with goat's cheese and tagliatelle pasta.

£18.50

Candied Nut Courgette

Char-grilled courgette topped with roasted candied pecan nuts, served with crushed new potatoes and caraway-roasted leek, finished with a sharp balsamic gravy.

£18.50

Desserts

Crème Brûlée

A creamy vanilla custard Brûlée, topped with crunchy caramelized sugar and served with gin-soaked summer berries.

£8.25

Pineapple Daiquiri

Rum-soaked pineapple, caramelised to order and served with oriental ginger ice cream and a wedge of fresh lime.

£8.50

Frangipane and Cherry Crêpes

Sweet, ground almond crepes, filled with cherry compote and finished with clotted cream and toasted almonds.

£8.50

Crunchy Chocolate Sundae

A knickerbocker layered with rich chocolate ice cream, homemade honeycomb, and fresh Cointreau-soaked orange slices. Drizzled with a lightly spiced pumpkin syrup.

£8.95

Rhubarb and Peach Crumble

A classic British crumble with a combination of cooked rhubarb and peach, baked with a shortbread crumble topping and served hot from the oven with vanilla ice cream.

£8.95