

## Restaurant Menu

2 courses £18.95    3 courses £22.95

### Home baked breads and flavoured butters

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#### Starter

Tempura Cod cheeks, sweet chilli sauce  
Chicken liver parfait. Toasted brioche, chutney  
Todays Soup (V)  
Crispy brawn. Celeriac remoulade  
Mushroom Arancini. Parmesan cream (V)  
Smoked salmon. Pickled cucumber. Horseradish

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#### Main

Lamb Rump. Tomato Confit. Courgette. Feta. (GF, SP) £3 supplement  
Chicken Supreme. Lentil a la francaise. Celeriac puree (GF)  
Cornish Hake, Peas & Asparagus. Warm Tartar Sauce (GF)  
Roasted Red Pepper Risotto. Toasted Pine Nuts. Rocket Pesto (V, GF)  
Battered Haddock. Fat Chips. Crushed Peas  
Butternut Squash Ravioli (Ve)

#### Steaks

Sirloin 8oz \*£3 supplement  
Rump 10oz \*£3 supplement  
Fillet 6oz \*£4 supplement  
Grill garnish, Onion Rings, Skinny Fries

Sauces - Port & Stilton, Peppercorn, Diane. \*£2 supplement

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#### Sides: £3.50

Tender Stem Broccoli & Toasted Almonds  
House Salad  
Pomme Puree  
Seasonal Vegetables  
Fat Chips

*Gf= gluten free Sp= served pink unless stated V= vegetarian/can be made vegetarian Ve =  
Vegan*

