

# DINNER MENU

## STARTERS & SALADS

Soup of the day, served with locally baked bread - £5.00 (V)

Chicken liver parfait with caramelised red onion and balsamic glaze - £8.00

Carpaccio of beetroot with feta cheese, rocket and lemon oil - £8.00 (V)

Pan seared scallops with a strawberry and basil salsa and micro herbs - £9.00 (GF)

Salmon and avocado verrines, served with chargrilled crostini and keta caviar - £9.00

Smoked duck with mixed leaves, pomegranate, orange, bean sprouts and raspberry vinaigrette - £9.00 (GF)

King prawns and scallops in Thai sweet chilli sauce with dipping bread - £11.00

Superfood salad. Mixed green leaves, beetroot, quinoa, beansprouts, mixed beans, pomegranate and sweet potatoes - £9.00 (VE) (GF)

Thai smoked chicken with Chinese cabbage, red onion, roasted peanuts, coriander, carrot, cucumber and Thai dressing - £10.00 (GF)

King prawn and avocado salad with smoked salmon, boiled egg and beansprouts - £11.00 (GF)

Japanese sesame beef salad, with red pepper, carrot, radish, shallots, and red cabbage - £11.00

## SHARES & SIDES

Chubby chips - £3.00 (VE) (GF)

Garlic bread - £4.00 (V)

Sweet potato bites with aioli - £4.00 (V)

Hummus and flatbread with olives, balsamic and olive oil - £7.00 (VE)

Rustic bread with olive oil, balsamic, aioli, roast garlic and olives - £7.00 (VE)

Roasted peppers and olive nachos with jalapeños, Mexican salsa, guacamole and soured cream - £9.00 (V) (GF)

Cajun chicken nachos with jalapeños, Mexican salsa, guacamole and soured cream - £10.00

Mezze with hummus, feta, Mediterranean vegetables, olives, sun dried tomatoes, aioli, mozzarella, and flat bread - £16.00 (V)

Antipasto board with cured meats, parmesan, sun blushed tomatoes, pickled gherkins, anchovies, roasted Mediterranean vegetables, aioli, stilton, brie and ciabatta - £18.00



(V) - Suitable for vegetarians

(VE) - Suitable for vegans

(GF) - Gluten free

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## MAIN COURSES

Moules frites. Local mussels cooked in a white wine and garlic sauce, served with fries - £11.00

Chicken and chorizo tagliatelle with broccoli, fresh herbs, blue cheese sauce and garlic bread - £11.00

Risotto primavera with mixed green beans, basil pesto, and garlic bread - £11.00 (V)

Stack of sweet potato, aubergine, courgette and peppers, served with haloumi, roasted almonds, balsamic glaze and truffle foam - £11.00 (VE) (GF)

Handmade beef steak burger with bacon, mature cheddar cheese and mustard mayonnaise sauce - £11.00

Chicken fillet burger with bacon, mature cheese and Cajun mayonnaise sauce - £11.00

Handmade beetroot, carrot and courgette burger with hummus, avocado and watercress - £11.00 (VE)

Sea bass fillet with potato cake, crushed peas, shellfish mousse, and a strawberry and basil salsa - £11.00 (GF)

Venison steak with potato rosti, beetroot purée, honey glazed parsnips, kale and red wine jus - £12.00 (GF)

Monkfish wrapped in Parma ham, with roasted new potatoes, fine green beans, and capers in butter sauce - £12.00 (GF)

Mild Indian goat curry with roasted peanuts, boiled rice, green peas and papadum - £12.00 (GF)

Oven roasted duck breast, served pink, with potato fondant, braised red cabbage, baby turnips, kale and Madeira jus - £15.00 (GF)

Rib-eye steak with hand cut chips, spinach, chestnut mushrooms, peppercorn sauce and a dressed salad - £21.00 (GF)

## DESSERTS

Chocolate fudge cake with vanilla ice cream and fresh fruits - £5.00

Raspberry and white chocolate cheesecake with red coulis and rhubarb mousse - £5.00

Selection of ice creams - £5.00 (GF)

Tropical fruit with yoghurt, honey and fresh mint - £6.00 (GF)

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