

# starters

home made french onion soup 4.95

TRADITIONALLY MADE WITH BEEF STOCK AND SHERRY THEN FINISHED WITH CHEESE TOPPED CROUTONS

marinated peppers 4.95

ROASTED PEPPERS AND TOMATOES IN A MARINADE OF FRESH AND DRIED HERBS, TOPPED WITH TOASTED PINE NUTS, SERVED WITH LIGHT GARLIC CROUTONS AND SOURED CREAM

liver terrine with prosciutto 5.75

SMOOTH LIVER PATE WRAPPED IN PROSCIUTTO HAM, SERVED WITH A HOME-MADE APRICOT CHUTNEY

seedy brie 5.95

WEDGE OF SOMERSET BRIE COATED IN MUSTARD AND POPPY SEEDS, BAKED IN THE OVEN AND ACCOMPANIED WITH A RED ONION MARMALADE

goats tart 6.25

TART CASE FILLED WITH ROAST PEPPERS AND GOATS CHEESE TOPPED WITH CARAMELISED RED ONION, THEN LIGHTLY BAKED IN THE OVEN

mixed hors d'oeuvres

OUR TAKE ON AN ANTI-PASTI, MEATY, FISHY, EGGY ETC...

all of our starters are served with a bread selection

our dishes may contain traces of nut

our dishes are made to order, and during busy times this may take a little longer please be assured our team are working as quickly as possible to produce your meal

a 10% service charge will be added to parties of 10 or more

# main dishes

honey glazed chicken 11.25

CARAMELISED CHICKEN BREAST SERVED ON A BED OF CREAMY SAVOY CABBAGE WITH CARROTS, LEEKS, CARAWAY SEEDS AND NEW POTATOES

belly of pork 12.50

SLOW ROASTED PORK ON A BED OF APPLES, TOPPED WITH CRISPY CRACKLING, SERVED WITH ROSEMARY ROASTED VEGETABLES AND POTATOES, ACCOMPANIED WITH A JUG OF ROAST GRAVY

cod in blanket 11.95

LOIN OF COD WRAPPED IN PROSCIUTTO HAM, ROASTED IN THE OVEN AND SERVED ON A BED OF BUTTERED LEEKS, SPINACH AND NEW POTATOES

stuffed courgette 9.95

DESEEDED COURGETTES, FILLED WITH A MIXTURE OF PARMESAN, ONION, PARSLEY, BREAD CRUMBS AND TOASTED PINE NUTS, SERVED ON A POOL OF PEPPER AND TOMATO SAUCE AND WITH BUTTERED CRUSHED POTATOES

salmon and prawn salad 10.95

SLICES OF SCOTTISH SMOKED SALMON AND CRAYFISH TAILS ON A BED OF BABY LEAF SALAD, TOMATOES, CUCUMBER, RED ONION, PEPPERS, OLIVES SERVED WITH HOME-MADE MARIE ROSE SAUCE

sea food linguine 9.95

LINGUINE WITH CHILLIES, ROCKET, LEEKS AND PRAWNS, TOSSED IN GARLIC BUTTER, TOPPED WITH LANGOUSTINES AND SERVED WITH A BOWL OF SALAD

prime sirloin 16.50

FRESH CUT SIRLOIN COOKED TO YOUR LIKING, SEASONED WITH SEA SALT, CRACKED PEPPERCORNS AND A KNOB OF GARLIC BUTTER, SERVED WITH 'ALSACIENE' SAUTÉED POTATOES, BABY ONIONS, MUSHROOMS, PARSLEY AND CRISPY BACON

PLEASE ASK IF YOU WOULD LIKE AN EXTRA PORTION OF VEGETABLES,  
POTATOES, SALAD OR BREADS  
ALL EXTRAS 2.95