



Dinner Menu 2025

APPETISERS

Breads and Olives, olive oil and balsamic, salted butter (*v)(vg) **£5.95 (1), £10.50 (2)**

THE FIRST COURSE

Confit Salmon with a **salmon mousse** and **beetroot** salad (g) **£10.95**

Barbequed Chicken Wings with a **blue cheese** dip (g) **£10.25**

Red Onion and **Goats Cheese** tart Tatin with salad garnish (vg) **£10.25**

Ardennes Pate, onion chutney and **toasted focaccia** (g*) **£10.25**

***Garlic Mushroom Parcels** £10.25 (v)(vg*)*

(g)gluten free (vg)vegetarian (v)vegan (*)available on request

FOOD ALLERGIES AND INTOLERANCES

Please make our staff aware so we can advise on the appropriate dishes.

Thank you



MAINS

Miso chicken breast with mushroom risotto (gf) - £22.95

8oz Sirloin Steak with chimichurri sauce, roasted onion, mushrooms, crispy potato slices and salad garnish (gf) - £26.95

Sea bass fillet with fennel and lemon oil served with buttered new potatoes and seasonal veg. (gf) - £25.00

Vegan chilli Halloumi Burrito with tomato rice (v)(vg*) - £22.95

A SWEET FINISH - £10.25

Rhubarb and Apple Crumble served with cream or custard (gf)
Vanilla and Basil Panna cotta with Strawberries and shortbread (gf*)(v*)
Lemon Tart with a limoncello cream

Cheeseboard

3 cheeses £13.00 p.p.

5 cheeses for two persons £23.50

Served with frozen grapes, selection of crackers, fruit chutney and salted butter

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