



APPETISERS

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

THE FIRST COURSE

Scallops with **black pudding**, **orange sauce** and **tarragon butter** (g) **£10.95**

Warmed **Stilton Cheesecake** with **pears** in a **lemon vinaigrette**. (vg)(g) **£10.25**

Beef Arancini with a **spicy salsa** (g*) **£10.25**

Ardennes or **Vegan Mushroom Pate**, **onion chutney** and **toasted focaccia** (g*) (v) **£9.95**

To Share; **Roasted whole Camembert** with **garlic** and **rosemary**, **focaccia** and **pickles**
£20.00(g*)(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

Crispy Chilli Beef served on a bed of noodles and rice (g*) £22.95

Braised Belly Pork, Cider sauce, Cabbage with nutmeg, buttery mash Potatoes (g) £23.95

Spiced roasted Cod, sliced potatoes with Chorizo and seasonal veg. (g) £24.95

Brazilian Aubergine Stroganoff served with Basmati Rice (v)(vg)(g) £21.95

8oz Sirloin Steak with 'Cowboy butter', onion rings crispy potato slices, mushrooms and salad garnish (g*) £26.95

A SWEET FINISH - £9.95

Hazelnut and Orange Cake with baked banana and crème fraiche (g)(contains nuts)

Tiramichoux, a choux bun with boozy coffee cream drizzled with chocolate sauce

Simple Apple Pie served warm with Custard/Icecream

Coffee panna cotta with Amaretti biscuits (g)

Cheeseboard

3 cheeses £13 p.p.

5 cheeses for two persons £23.50

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

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