



## **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**

***(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**

**Spiced Lamb Chops with Green Chutney, new potatoes and seasonal veg. (gf) - £25.00**

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

## A SWEET FINISH - £9.95

**Rose and Pistachio Milk Cake**

**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

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

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