



Dinner Menu (18:00 – 21:00)

Starters

- **Soup of the Day**, served with a warm bread roll (GF/V) £6.95
- **Chicken Liver Parfait** with red onion chutney, toasted ciabatta and a fresh leaf salad (GF) £6.95
- **Smoked Salmon Carpaccio** served with capers, marinated shallots horse radish crème, dressed with delicate parsley oil. (GF) £8.95
- **Heirloom tomato Caprese Salad** with Bufala Mozzarella laced with Balsamic reduction (GF/V) £6.95
- **Traditional Scotch Egg** with Black Pudding and Pancetta £7.95

Mains

- **Classic Supreme Cut Chicken** with "Au Jus", Garlic & Thyme Fondant Potato served with seasonal Greens (GF) £22.95
- **Grilled Atlantic Cod** doused with creamy caper & white wine cream sauce, crushed new potatoes and seasonal greens (GF) £22.95
- **Pork Belly Roast** with creamy wholegrain mustard mash, apple puree and rainbow carrots (GF) £22.95
- **8oz Beef Rump**, served with roasted shallot & vine tomatoes, mushrooms and home-made chunky chips (GF) £26.95
- **Gourmet 8oz Beef Burger** with Monterey Jack Cheese and Streaky Bacon in a Brioche Bun, served with home-made French fries and Coleslaw £22.95
- **Creamy Beetroot and Goats Cheese Risotto** served with Tender Stem Broccoli (GF/V) £18.95
- **Classic Tagliatelle Napolitana** topped with Parmigiano Reggiano and fresh basil (GF/V/Ve) £15.95

Dessert

- **Classic Sticky Toffee Pudding** with vanilla ice cream(V) £6.95
- **Vanilla Cheesecake** drizzled in berry compote and fresh berries (GF/V) £7.95
- **Chocolate Brownie**, warm chocolate sauce, vanilla or vegan ice cream (V/Ve) £7.95
- **3 Cheese Board** with home-made chutney, celery sticks, grapes and biscuits (V) £8.95
- **Belgian Chocolate Tart** with berry compote and fresh berries (V) £7.95

* Please note that 10% service charge will be added to all full-service menu items.

** Please inform a member of staff if you have any allergies