



À la carte

Available from 12:30pm

Starters

Wild Prawn Bisque 11.95

Stout brown bread

Duo of Pesto Bread (v)(n) 7.95

Smoked tomato pesto, baby mozzarella, basil & herb pesto, semi dried tomatoes

Crispy Calamari 13.95

Lemon breadcrumbs, mixed leaves, pickled tartare sauce

Baked Portobello Mushroom (v) 10.95 / **Vegan option available**

Roast Garlic crouton, forest mushroom cream, herb crumbs, rocket & parmesan garnish

Duck Paté Vol-Au-Vent 11.95

Green peppercorn crust, truffle toast, red wine reduction, crispy parma ham, rustic herbs

Crab & Wild Prawn Garlic Toast 15.95

Melted gruyère cheese, lemon mayonnaise

Main Courses

8oz Chargrilled Prime Beef Burger and Frites 18.95 / **Vegan option available**

Lettuce, tomato, mayo, sautéed onion, crispy parma ham, mature cheddar

Noble fish of the Day (priced between 32.95-34.95)

Please ask your server for the fish of the day

8oz Prime Fillet Steak 36.95 *add wild prawns 12..00*

Served with buttered mash potato / skinny frites / thick chips

With a sauce of your choice

Brandy Peppercorn
Red Wine jus

Roast Garlic Butter

Fresh Herb Pesto
Mushroom Sauce

Petit Sides – 4.50 each

Skinny frites & aioli
Buttered Mash

Mixed leaf salad, virgin oil
Broccoli & green beans
Buttered root vegetables

Sautéed Field Mushroom
Sautéed French Onion

A discretionary 10% service charge is added to your bill, this goes directly to the staff.

If you would like this removed, please ask a staff member.

Full Allergen menu available on request