

STARTERS

Fire-roasted tomato & red pepper soup (v)

Fajita seasoned tortilla strips, crème fraîche

Sticky BBQ ribs

Roast potato & jalapeno salad

Chicken liver, lemongrass & chilli paté

Tomato, red pepper & ale chutney, herb rubbed crostini

Manchego cheese & corn croquettes (v)

Smoked paprika mayonnaise, rocket & spring onion salad

Creole fish cakes

Creole seasoned coley, mashed potato, tomato, pea shoots & lime salsa

MAINS

8oz ribeye steak

Hand cut chips, green beans, roasted tomato, flame red pepper butter

Chilli crumbed chicken supreme

Garlic & truffle mash, roasted red onion, wild asparagus spears, sun-blazed tomato & basil cream

Chipotle crusted pork tenderloin

Roasted yam & sweet potato risotto, crisp fried leeks

Fillet of seabass

Saffron baked fondant potato, spring greens, roasted vine tomatoes, lemon & garlic butter sauce

Spinach & ricotta tortellini (v)

Smoked paprika & garlic cream, tender stem broccoli, wild mushrooms

SWEETS

White chocolate & raspberry cheesecake

Coconut ice cream, rum syrup, berries

Sticky toffee pudding

Rich toffee sauce, banana ice cream

Cheese selection

Spelt oat fingers, grapes, celery, apple & fruit chutney

We prepare our food in kitchens with products containing gluten and nuts as well as other allergens.

We cannot guarantee that any food items will be 100% free from any allergen due to the risk of unexpected cross-contamination.

Please ask a member of our team for more information!

2 courses £22.00 | 3 courses £27.00

