

Dinner Menu

Starters

Morecambe Bay Shrimps GFA £7.75

toasted treacle bread, fresh rocket leaves

Pinot Grigio Canapi Sicily Italy 175ml £4.15 Bottle £16.00

Dry fresh easy drinking with a hint of almonds

Oven Baked Field Mushroom £6.25

garlic cream cheese, fresh leaves, parsley cream sauce

Sauvignon Blanc Villarrica, Maule Chile 175ml £4.15 Bottle £16.00

Grapefruit green apple, lime passion fruit and white peach dominating

Choice of 3 Homemade Soup GFA £4.75

crusty bread roll

King Prawn and Chorizo Skewers GF £6.75

light garlic mayonnaise, fresh rocket leaves

Fleurie Andre Colonge Beaujolais 175ml £6.00 Bottle £25.00

Fresh cherry fruits and a fragrant, floral perfume. Concentrated fruit and light tannic presence

Homemade Fish Cakes £6.50

mild curry mayonnaise, fresh leaves

Chenin Blanc Klippenkop South Africa 175ml £4.90 Bottle £16.50

Pink grapefruit, honeydew melon and lemon sherbet. With a long zingy finish

Rich Duck Liver Pâté GFA £6.75

orange and chilli jam, baked bread

Pinot Noir Southern Dawn Marlborough New Zealand 175ml £5.55 Bottle £23.00

Rich aromas of blackberries, raspberries, black and red cherries together with violets

Classic Tomato and Basil Bruchetta N £6.25

chargrilled bread, parmesan shaving, pesto oil

Merlot Dea del Mare Veneto Italy 175ml £4.15 Bottle £16.00

Medium bodied wine with lots of damson and blueberry, easy drinking

Honey Roast Fig Salad GF £6.25

glazed goats cheese, parma ham, balsamic dressing

Chardonnay Beauvignac South of France 175ml £4.45 Bottle £17.50

Rich and round, this buttery oaky wine is cut with fresh citrus, baked apple and cloves, long finish

Allergies & Intolerances - All our food is freshly homemade using a variety of ingredients, if you have an allergy or intolerance to specific foods we can give advice on which foods to avoid, please ask a member of staff.

GF: Gluten Free | **GFA:** Gluten Free Available | **N:** Contains Nuts

Mains

Grilled Fillets of Seabass GF £16.50

buttery champ mash, fine beans, tomato, pea and pancetta, parsley cream

Fleurie Andre Colonge Beaujolais 175ml £6.00 Bottle £25.00

Fresh cherry fruits and a fragrant, floral perfume. Concentrated fruit and light tannic presence

Apricot and Mint Lamb Noisettes GF £17.95

maxon potato, carrots and asparagus, madeira sauce

Rioja Biurko Gorri Arbanta Organic Spain 175ml £4.30 Bottle £16.50

Cinnamon, clove, violets and black cherry aromas with a firm structure and savoury flavours

Pork, Apple and Sage Medallions GF £17.95

parmesan and herb crusted new potato, green beans, carrots

Chardonnay Beauvignac South of France 175ml £4.45 Bottle £17.50

Rich and round, this buttery oaky wine is cut with fresh citrus, baked apple and cloves, long finish

Bacon Wrapped Sirloin Medallions GF £19.95

chilli king prawns, batonnet potato, grilled tomato, mushroom, fried onion

Add a peppercorn or blue cheese sauce for £2.00

Malbec La Nina Mendoza Argentina 175ml £4.70 Bottle £18.00

blackberry, plum, and black cherry. The nuanced flavours offer dark chocolate, cocoa and violet

Pan Fried Chicken Supreme GF, N £15.75

oven roasted ratatouille, fondant potato, tomato sauce

Sauvignon Blanc Villarrica, Maule Chile 175ml £4.15 Bottle £16.00

Grapefruit green apple, lime passion fruit and white peach dominating

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Mains

Sweet Potato and Red Onion En Croute £12.95

dark chocolate bean goulash, asparagus, carrots

Merlot Dea del Mare Veneto Italy 175ml £4.15 Bottle £16.00

Medium bodied wine with lots of damson and blueberry, easy drinking

Roasted Duck Breast GF £18.95

carrots, sautéed onions and hispi cabbage, champ mash, plum sauce

Pinot Noir Southern Dawn Marlborough New Zealand 175ml £5.55 Bottle £23.00

Rich aromas of blackberries, raspberries, black and red cherries together with violets

10oz Sirloin Steak GF £19.95

batonnet potato, grilled tomato, mushroom, fried onion

Add a peppercorn or blue cheese sauce for £2.00

Cotes Du Rhone Roger Sabon France 175ml £5.40 Bottle £22.00

This full-bodied wine offers a robust core of dark fruit, and savoury white pepper hints

Spinach, Tomato and Four Cheese Roulade GF, N £12.95

grilled tomato, sautéed onions, hispi cabbage, pesto sauce

Chenin Blanc Klippenkop South Africa 175ml £4.90 Bottle £16.25

Pink grapefruit, honeydew melon and lemon sherbet. With a long zingy finish

Tomato, Spinach and Mozzarella Stuffed Chicken Breast GF £12.95

fondant potato, carrots, green beans, white wine, garlic cream sauce

Pinot Noir Rose Barton Vineyards South Africa 175ml £5.10 Bottle £18.00

Soft and elegant with cherries and raspberries on the palate and a prolonged aftertaste

8oz Fillet Steak GF £24.95

potatoes, roasted tomatoes and peppers, red wine and balsamic reduction

Add a peppercorn or blue cheese sauce for £2.00

Cotes Du Rhone Roger Sabon France 175ml £5.40 Bottle £22.00

This full-bodied wine offers a robust core of dark fruit, and savoury white pepper hints

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Desserts - £5.95

All homemade

Sticky Toffee Pudding

Fruit Meringue GF

White Chocolate and Raspberry Cheesecake

Assiette of Sweets - Eton Mess, Profiteroles, Sticky Toffee Pudding

Apple Crumble Pie and Custard

Bitter Chocolate and Orange Panacotta GF

Banoffee Crème Brulee GF

Belgium Chocolate Profiteroles

3 Cheese Cheeseboard £7.50

Late Harvest Sauvignon Blanc Chile £19.00 per bottle
Full bodied, robust and opulent with a lively, fresh character

Speciality and Liquor Coffees available from £2.60

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