



DINNER MENU

Thai Red Lentil & Coconut Soup (V) - £6.50

Fresh bread

Leek & Potato Soup (V) - £6.50

Fresh bread, herbs croutons

Smoked Salmon Rosettes (GF) - £8.50

lemon wedge, sour cream, avocado

Goats Cheese Mousse (GF) - £7.50

Rocket leaves salad

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Pork Belly, roasted new potatoes, gravy, apple sauce (GF option) - £15.95

Chicken Korma, basmati rice, coriander (GF) - £13.95

Confit Duck Leg, tenderstem broccoli, roast new potatoes, red wine jus - £14.50

Spaghetti Bolognese - £12.95

Sea Bass Fillet, mash potato, cauliflower puree, green peas, creamy lemon sauce (GF) - £14.95

Venison Stew, roast new potatoes - £12.95

Vegetable Stew, basmati rice (GF) (Vegan) - £11.50

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Vanilla Crème Brûlée - £6.50

White Chocolate Cheesecake - £6.50

Russian Honey Cake - £6.50

Served with Honeycomb ice cream

Selection of Ice Creams - £6.50

Choose three scoops out of: Vanilla, Chocolate Fudge Brownie, Rum & Raisin, Honeycomb, Raspberry & White Chocolate, Raspberry sorbet

Cornish Cheese Platter, grapes, celery, chutney, apple juice - £9.50

Side dishes: Garlic Bread, Side Salad, Chunky Chips, Skinny Fries, Seasonal Vegetables - £3.50 each

Please ask member of staff for any allergen advice

GF – Gluten Free Dish V – Vegetarian dish

Discretionary Service Charge of 12.5% will be added to your bill