



Seasonal Specials

Starter

Beer Battered Calamari

Balsamic leaf salad with lemon, & chive aioli £8.50

Mains

Lamb Kleftiko

Slow cooked large shoulder of lamb with tomato, onion, chilli, red pepper & garlic sauce, with feta baked potatoes & sauté greens (GF) £25.95

Monkfish & King Prawn Thai Green Curry

With basil kaffir lime leaves & coconut milk served with jasmine rice, sweet pink ginger & coriander (GF) £24.95

Venison Bourguignon & Cranberry, Thyme Dumpling

French style bourguignon sauce with button mushrooms, baby onions, smoked bacon, tomato & thyme served with fresh market vegetables £23.95

Pan Roasted Skate Wing

Smothered in a brown shrimp, lemon & chive beurre blanc with buttered samphire & your choice of new potatoes or fries (GF) £24.95

Shepherd's Suet Pudding

Classic Shepherd's pie enclosed in suet pastry & steamed, with a rosemary jus served with your choice of chips, mash or new potatoes & fresh market vegetables £23.95

Fresh Local Mussels

Classic moules mariniere or thai green curry

Starter size with garlic bread £11.95 (GFA)

Main size with skinny fries £19.95 (GF)

Crispy Skin Cornfed Chicken Supreme (Cordon Bleu)

Filled with Ham & Cheese, fondant potato, mushroom & madeira jus, garlic butter sauté greens (GF) £22.95

Parmesan Crusted Fillet of Wild Halibut

Baked with a parmesan crust, duchess potatoes, a sauté of spinach, pancetta & sun blush tomatoes, finished with a light saffron fish stock reduction (GF) £24.95

GF - Gluten Free | GFA - Gluten Free Adaptable | V - Vegetarian | VE - Vegan | VEA - Vegan Adaptable

Food Allergies and Intolerances:

All our dishes are prepared in a kitchen where all allergens are prepared. Our menu does not list all ingredients, if you require any advice about ingredients, please ask your server before ordering. Please note that whilst every care is taken, fish may contain small bones, and some game items may contain shot.