

# SPRING MENU

## STARTERS

**Olives or Bread and olive oil** (N) 2.50

**Soup of the day** 6.50  
with sourdough bread (GF\*,N,V) 380k/cal

**Grilled mackerel** 8.25  
served on focaccia toast with a red pepper relish and balsamic reduction (GF\*) 196k/cal

**Spring pea, mint and mascarpone hummus** 8.50  
served with feta cheese, sourdough crostini and lemon vinaigrette (GF\*,N,V) 615k/cal

**Chicken liver parfait** 9.00  
apricot gel, pickled shallots and toasted brioche (N) 478k/cal

## MAINS

**Braised shoulder of lamb** 28.00  
pomme puree, caponata and lamb jus (N) 964k/cal

**Calves liver** 19.75  
with bacon, mashed potato, spinach & baby onion gravy (GF) 453k/cal

**Butternut squash, cranberry, spinach and feta pithivier** 24.50  
with wilted spinach and smoked lentil tomato ragu (N,V) 433k/cal

**Beer battered haddock & chips** 18.25  
with peas and tartare sauce 1204k/cal  
Smaller portion 14.25 1182k/cal

**Lemon sole meuniere** 19.50  
with new potatoes (GF) 693k/cal

**Grilled fillet of sea bream** 19.50  
with warm lentil salad, spinach, beetroot and soft poached egg 387k/cal

**Smoked tomato linguine** 12.50  
with capers and olives (V) 497k/cal

**Seared cod loin** 18.00  
sticky coconut rice and mild coconut curry sauce (GF) 589k/cal

## FROM THE GRILL

Build your own dish: choose something from the grill served with your choice of sides and sauce.

STEP ONE: Choose from

**Minute steak** 22.50  
380k/cal

**Butterfly chicken** 17.50  
332k/cal

**Lamb chop** 28.00  
904k/cal

**8oz sirloin steak** 32.00  
524k/cal

**Pork chop** 17.50  
640k/cal

**Celeriac steak** 14.00  
185k/cal

Served with field mushroom and grilled tomato

STEP TWO: Choose a side (V)

**Triple cooked chips** 255k/cal  
**New potatoes** (GF) 261k/cal

**Seasonal greens** 121k/cal

**Bistro fries** 232k/cal

**Mash potatoes** (GF) 741k/cal

**Side salad** 64k/cal

STEP THREE: Choose your sauce (V)

**Red wine jus** (GF) 32k/cal, **Peppercorn** (GF) 204k/cal,  
**Bearnaise sauce** 179k/cal, **Lemon & herb butter** (GF) 223k/cal

We also serve Sunday lunch and afternoon tea  
Please ask a member of our team for details.

**SIDES** 4.00 each

**House Salad** with French dressing (V) 24k/cal  
**Seasonal vegetables** (GF,V) 59k/cal

**Triple cooked chips** 398k/cal  
**Bistro fries** 387k/cal

## DESSERTS

**White chocolate and apricot bread and butter pudding** 9.00  
served with custard and whipped clotted cream (V) 943k/cal

**Mango and coconut creme brulee** 7.75  
with mini meringue and sesame tuille (V) 747k/cal

**Chocolate opera cake** 8.50  
with salted caramel sauce and hazelnut praline (N,V) 464k/cal

**New York style vanilla cheesecake** 9.50  
with strawberry sorbet (N,V) 608k/cal

**Ice cream and sorbet selection** 2.00 per scoop  
(GF\*,N,V,VE\*)