

Sample Specials

STARTERS

Roast sweet potato & carrot soup
coconut milk, croutons 6.50 (GFO/DFO/VEO/V)

Shell-on crevettes
garlic & parsley butter, lemon 8.95 (GF)

Pan fried red mullet
sweetcorn salsa, piquillo pepper aioli, micro coriander 7.95 (GF/DF)

Moules mariniere
with rustic bread 7.95 (GFO) – starter
with fries 17.95 – main

SUNDAY ROASTS

Roast Herefordshire sirloin of beef 18.95

Roast Herefordshire loin of pork sage, onion & pork stuffing, apple sauce 16.95

Free range half roast chicken pigs in blanket 16.95

*All served with duck fat roast potatoes, Yorkshire pudding,
seasonal greens & red wine jus*

Nut roast olive oil roast potatoes, apple sauce, seasonal greens 15.95 (V)

All roasts with GFO

Sides:

cauliflower cheese (to share) 5.50

pigs in blanket 3.50

pork, sage & onion stuffing 3.00

MAIN

Seared Black Bream
fries, pomegranate, feta & orange salad 18.95 (GF/DFO)

Pan fried Monkfish medallions
sauté new potatoes, fried wild mushroom & tomato concasse, chive & lemon Beurre Blanc 24.95 (GF)

Oven roast salmon
garlic & herb crushed potato, asparagus, dressed heritage tomatoes, hollandaise 17.95 (GF/DFO)

DESSERT

Dark chocolate brownie
Carmelita ice cream, strawberries, chocolate sauce 8.95

Cheeseboard 11.95
celery, grapes, spiced pear chutney with Nigella seeds & Thomas fudge biscuits
Baron Bigod, Beau vale, Pitch Folk