



To Begin

Lentil, Beer and Bacon Soup with Cheese Toast £6.00

Prosciutto Ham with Gorgonzola, Vine Tomatoes, Rocket,
Walnuts and Balsamic £8.00

Fried Squid with Potatoes, Chorizo and Chick Peas,
Lemon and Rocket £7.00

Lincolnshire Haslet and Poacher Cheese,
Pickled Cauliflower and Toasted Sourdough £7.00

Grilled Sardines on Toast with Provencal Sauce £7.00

Greek Salad of Feta, Pimento, Olives, Cucumber and Vinaigrette £7.00

Following your starter we suggest a
refreshing sorbet course to refresh your palate

£1.50 per person.

Our dishes may contain specific allergens which may be unsuitable for guests with food
allergies and intolerances.

Please inform our staff if you have any dietary requirements.





From the Stove

Grilled Dover Sole, Prawn Butter and Seasonal Vegetables £25.00

Smoked Haddock with Poached Egg, Curried Cream,
Spinach and Steamed Rice £20.00

Gressingham Duck with Agen Prunes, Winter Greens,
Goose Fat Potato and Madeira Sauce £22.00

Slow Cooked Beef, Celeriac Puree,
Swiss Potato and Honey Roast Carrots £20.00

Chicken with Cep Potato,
Braised Cabbage and Wild Mushroom Sauce £20.00

10oz Sirloin Steak with Roast Tomatoes,
French Fries and Peppercorn Sauce £23.00

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Vegetarian & Vegan Dishes

To Begin

Mushroom, Lemongrass and Coconut Milk Soup with Asian Basil £6.00

Warm Hummus with Flatbread,
Arabic Spiced Nuts and Seeds, Chilli Oil £7.00

Aubergine Fritters, Lemon and Mint Vinaigrette,
Tomato and Olive Salad £7.50

Vietnamese Vegetable and Herb Salad with Fresh Lime,
Peanuts and Onions £7.00

Main Courses

Fried Rice, Pak Choi, Peanuts, Chilli Paste and Thai Basil £17.00

Potato Gnocchi, Italian Greens and Basil, English Gem Salad £17.00

Khobez Bread 'Pizza' with Grilled Vegetables, Tomato,
Oregano and Green Salad £17.00

Tabbouleh with Vegetable, Preserved Lemon and Dried Fruit Terrine £17.50

Desserts

Chick Pea Pancake with Fried Fruits,
Moroccan Mint and Pomegranate Syrup £7.50

Chopped Melon Salad with Crushed Nuts and Sorbet £7.00

Warm Salad of Char-Grilled Pineapple, Oranges,
Grapes and Coconut-Anise Custard £7.50

Cinnamon and Honey Infused Polenta with Sticky Dates,
Raisins and Apricots £7.50

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For Dessert

White Wine Poached Pear with Honey Iced Parfait,
Chocolate Sauce, Crème Chantilly and Toasted Almonds £7.50

Tiramisu with Amaretti Biscuit, Lady's Fingers and Coffee Sauce £7.50

Passion Fruit Crème Brulee with
Caramelised Mango and Coconut Ice Cream £7.50

Lemon Posset with Raspberry Sorbet and Chocolate Scroll £7.50

Cheese Plate with Biscuits, Celery and Grapes £7.00

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