


Please note that the below menu is a sample menu and subject to change.
Items marked with  are chefs favourites and permanent features on the menu.

DAILY SPECIALS MENU

MONDAY - FRIDAY | 12 - 5PM

- 2 Courses from £12.50
- 3 Courses from £15.50

SATURDAY | 12 - 5PM

- 2 Courses from £13.95
- 3 Courses from £16.95

SUNDAY | 12 - 9PM

- 2 Courses from £16.95
- 3 Courses from £19.95

LOCALLY SOURCED,
GOOD FOOD.

Our menus combine traditional and modern dishes which include fusion specialities each prepared with love from our enthusiastic kitchen team.

Our chefs love to bring new flavours from around the world using the best quality ingredients and recipes.

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink

STARTERS

SOUP OF THE DAY 
crusty roll


BREADED BRIE WEDGES 
fig salad, cranberry dressing

CHICKEN LIVER PATE 
red onion marmalade, garlic ciabatta bread


**CAJUN CHICKEN
VOL AU VENT**
salad leaves

**VEGETABLE
SPRING ROLLS**
sweet chilli dip

MAINS

BATTERED FILLET OF HADDOCK 
fries, garden peas, tartare sauce

CLASSIC STEAK PIE 
puff pastry, market vegetables,
chipped potatoes

PENNE CARBONARA 
mushrooms, red onions, parmesan shavings,
toasted garlic ciabatta bread


ROAST SIRLOIN OF BEEF
yorkshire pudding, seasonal veg
& potatoes, red wine jus
£2.00 SUPPLEMENT

GRILLED SEABASS FILLET
new potatoes, seasonal veg &
tomato herb sauce

DESSERTS

**CHEFS CHEESECAKE
OF THE DAY** 
summer fruit garnish, vanilla ice cream

STICKY TOFFEE PUDDING 
butterscotch sauce, vanilla ice cream

TRIO OF ICE CREAM 
vanilla, chocolate, strawberry,
raspberry ripple, tablet
choice of sauces: toffee, chocolate, raspberry

**CREAM FILLED
PROFITEROLES**
strawberry sauce

**CHOCOLATE
BROWNIE SUNDAE**
vanilla ice cream