## à la Carte Menu

## Starters

- Steamed mussels - cider, leek \& cream sauce sourdough. £9.95
- Chicken satay sliders - peanut sauce, chilli \& soy dressing $£ 8.95$
- Deep fried tempura nobashi prawns - sweet chilli sauce \& salad. $\mathbf{£ 9 . 9 5}$
- Chicken liver parfait - red onion chutney, pickled salad \& toast. $£ 8.95$
- $\quad$ Soup of the day - bread \& butter. $\mathbf{£ 6 . 9 5}$ (v)

> Twice baked soufflé - stilton sauce \& caramelised walnuts. £9.25 (v)

- Summer salad - mixed leaves, roast vegetables, sliced peaches, goats curd, pine nuts, pesto, sun blush tomato. £8.95 (v)
- Seafood pancake - seafood bisque sauce, cheese gratin \& salad garnish. £11.95
- Seafood platter - Mussels, smoked salmon, prawn cocktail, garlic prawns, fish goujons, fish croquettes, garlic aioli, bread (2 people). $£ 24.95$


## Mains

- Rack of lamb - fondant potatoes, roasted root vegetables, port, rosemary \& mint reduction. £28.95
- Fish of the day - new potatoes, seasonal greens, fish velouté. Market price
- Fillet of pork - wrapped in Parma ham, mash, seasonal greens \& wholegrain mustard, apple cider sauce. $\mathbf{£ 1 9 . 9 5}$
- Fish pie - smoked haddock, salmon, prawn, leek, Grana Padano crust \& greens - £18.95
- Cannelloni - vegetable filled pasta rolls - tomato \& cheese sauce - garlic bread. (v) £17.95
- Ricotta \& spinach pancake - cream cheese sauce - side salad. (v) £17.95
- Fillet of beef - roast tomato, Portobello mushroom, onion rings, rocket $\&$ hand cut chips.


## £34.95

Sauces: Peppercorn, Diane, Blue cheese $£ 2.50$

- Salt aged Gressingham duck breast - fondant potatoes, grilled cabbage - pomegranate $\&$ thyme reduction. £24.95
- Chicken Supreme - Pan roasted chicken breast, roasted Mediterranean vegetables \& potatoes chorizo \& paprika velouté. $£ 19.95$
- Beer battered salted cod - chips, mushy peas, tartare sauce. £16.95


## Sides

Chips | Fries | Mash | New potatoes | Seasonal greens | House Salad | Onion Rings $£ 4.50$ each

## Desserts

- Sticky toffee pudding - vanilla ice cream. $£ 7.95$
- Spiced apple and plum crumble - vanilla custard.
£8.50
- White chocolate \& peach cheesecake - crushed honeycomb - salted caramel ice cream. $£ 8.95$

Black cherry pannacotta -frangipane base, raspberry sorbet. $\mathbf{£ 8 . 9 5}$

- Limoncello tiramisu - lime \& mango sorbet. £8.95
- Chocolate \& Baileys tart - raspberry coulis, Chantilly cream. $\mathbf{£ 8 . 9 5}$

Selection of ice creams or sorbets (ask a member of staff for available options). $\mathbf{£ 6 . 5 0}$

