



## While you wait

**£3.50 each**

Marinated olives

Italian style sauté Garlic mushrooms

focaccia bread with olive oil & balsamic

Cajun spiced roasted cashew nuts

## Starters

**Leek , Potato & watercress Soup**  (vegan) 

truffle oil & black sesame grissini

(request for gluten free bread)

**£5.95**

**Heritage Tomato & Mozzarella Salad**  

Rocket leaves, basil oil, aged balsamic & Kalamata olives

**£6.50**

## Smoked Seafood Platter

smoked mackerel pate , smoked haddock & watercress fishcake ,Scottish smoked salmon

Seeded bread , tartar sauce , peri peri mayonnaise & coriander cress

**£7.95**

**Chicken Terrine with Apricots & Pistachio** 

Parma ham, Duck liver pate, red currant chutney and sour dough bread

(request for gluten free bread)

**£6.95**

**Indian Street Food Platter** 

Lamb samosa, onion pakora, masala fried cod & paneer tikka

Chilli & mint sauce

**£7.95**

Before ordering, please speak to our staff if you have a Food Allergy or Intolerance

## Main Courses

### Stuffed Chicken Supreme

Stuffed with Mushroom duxell, Sauted spinach  
, asparagus spears, olive crusted dauphinoise, pan roasting jus

**£15.95**

### Pan Fried Seabass

Shrimp broth with leeks & peas  
Crushed new potatoes,

**£14.95**

### Tuna Ala Sicilian

Shallots, capers, olives & cucumber  
French beans, tagliatelle Alfredo

**£17.95**

### British steaks

**Fillet steak (8oz) £24.95 / Sirloin Steak(8oz) £19.95 / Ribeye Steak(8oz) £18.95  
/ T-bone steak(16oz)27.95**

Field mushroom, wilted cherry tomatoes , Savoy cabbage with bacon, steak chips  
red wine sauce or green peppercorn sauce

( Request for gluten free sauce )

### Braised Lamb Shank

Herb roasted vegetables, banana shallots  
Braising sauce with Red wine & rosemary

**£17.95**

### Pan Fried Pheasant Breast with Duck Bon Bon

Parsnip puree, broccoli & roasted heritage carrots  
Port wine sauce

**£17.95**

### Maple Roasted Pork Loin

Herb roasted vegetables, apple puree & savoy cabbage with bacon  
Cider jus

**£16.95**

### Indian Thali

*Selection of popular Indian delicacies on a platter*

Lamb roganjosh , chicken tikka masala , paneer makhni , tadka dal

Pulao rice, samosa , paratha , pappadom & raita

**£19.95**

### Butternut Squash Risotto (vegan)

Herb roasted vegetables

**£12.95**

**Sweet Potato , Green Lentil & Mushroom Cake**  (vegan )

Heritage tomato salad , honey mustard dressing & rocket leaves

**£12.95**

**Vegetarian Indian Thali**  

*Selection popular Indian delicacies on a platter*

Paneer mutter makhni , potato & spinach masala , tadka dal , samosa

Pulao rice, paratha, pappadom & raita

**£15.95**

## Desserts

**Crème Catalonia** 

Fresh fruits

**£5.25**

**Cherry & strawberry Eaton Mess cheesecake** 

Stewed strawberries, homemade meringue

**£5.95**

**Black forest Mousse** 

Amaretto cookies

**£5.95**

**Deconstructed Rhubarb Crumble**

Vanilla bean ice cream


**£5.95**


**British & Continental Cheese Selection**  

(Smoked cheddar, white stilton & apricot , brie )

Apple & cinnamon chutney, candied walnuts

**£8.95**

 : Level of spice

 : Suitable for Vegetarians

 : Gluten Free