

## Starters

Soup of the day (v)	£5
Warm smoked camembert to share(v) <i>apple &amp; cider chutney, toasted garlic &amp; bread (please allow 15 min )</i>	£9.50
Garlic tiger prawns ( shell on ) <i>mixed leaves, garlic butter, lemon</i>	£8
Classic smoked salmon, <i>chive crème fraiche, toasted brioche</i>	£6.50
Ceaser salad, anchovies, tomatoes, crispy bacon, garlic croutons	£5.50

## Steaks

Fillet 8 oz.	£29
Sirloin 10 oz.	£23
Ribeye 10 oz.	£25
Surf & Turf <i>Sirloin 10 oz. chilli &amp; garlic prawns</i>	£27

*All served with seasonal greens, portobello mushroom,  
roasted vine tomato, hand cut chips or dauphinoise  
Add a sauce, Pink peppercorn, wild mushroom or blue cheese*

## Sides

<i>Hand cut chip / sweet potato fries / buttered new potatoes</i>	£3.50
<i>Warm spring vegetables / crispy onion rings / skinny fries</i>	£3
<i>Hand cut chips, parmesan &amp; truffle salt</i>	£4
<i>Garden salad / rocket salad /</i>	£3 / £3.50

## Summer Salads

Smoked salmon & prawns <i>marie rose dressing</i>	£14
Chicken ceaser <i>anchovies, crispy bacon, garlic croutons, tomato</i>	£14

## Mains

Pan roasted rump of lamb <i>garlic mash, buttered broccoli, rosemary jus</i>	£22
Pan roasted chicken breast <i>marinated in garlic, chilli &amp; coriander, dauphinoise potatoes, buttered broccoli red wine jus</i>	£15
Gourmet burger <i>(beef &amp; smoky BBQ bacon /cajun chicken jalepenos &amp; pineapple/ halloumi &amp; pineapple(v) / spicy oriental(v) all served in a toasted brioche bun, cheese, tomato, red onion, iceberg, burger relish, gherkin, crispy onion rings, hand cut chips</i>	£15
Fish & chips <i>cod, minted garden peas, rustic tartar, lemon</i>	£14
Fish pie <i>smoked haddock, salmon, cod, atlantic prawns, king prawn, cheddar mash</i>	£13
Salmon fillet <i>Garlic &amp; butter crushed new potatoes, asparagus, lemon beurre blanc</i>	£13
Moules marinière and fries <i>garlic, shallots, white wine, cream, parsley</i>	£14
Pan fried cod loin <i>spring onion creamed potato, medley of green vegetables, sauce vierge</i>	£12
Mushroom tagliatelle & truffle oil (v) <i>cream, garlic white wine, parsley, rocket salad</i>	£12