

## ● PRE STARTERS ● £ 4.50

Mixed Olives, selection of Bread, roasted Walnut, balsamic vinegar, Olive oil

## ● STARTERS ●

Roasted Yellow Pepper Soup <b>V</b> <i>Yoghurt and Herbs</i>	£ 7.00	Quinoa Salad <b>V</b> <i>Roasted Butternut squash, Pomegranate glaze</i>	£ 9.00	Smoked Mackerel Pâté <i>Sourdough bread, Horseradish Chantilly</i>	£ 11.50
Red Kidney Beans Hummus <b>V</b> <i>Herbs and selection of bread</i>	£ 7.50	Beef Couscous Croquette <i>Spicy Chilli sauce, Salad</i>	£ 11.50	Deep Fried Squid <i>Coriander Lime Soy sauce, mixed leaves</i>	£ 11.50
Parma Ham wrapped halloumi <i>Pea purée, Rocket</i>	£ 12.50	Seared Scallops <i>Crispy Pancetta, Pea puree, Ciabatta crumbs</i>	£ 13.50	Pan Fried Lamb Liver <i>Baby gem, Red Onion Balsamic Chutney</i>	£ 12.00
Beef Carpaccio <i>Parmesan shaves, Rocket, Tuna Capers dressing</i>	£ 13.00	Tempura Mussels <i>Lime Soy sauce, leaves</i>	£ 12.00	Beetroot cured Salmon <i>Lemon Ginger dressing, mixed leaves</i>	£ 11.50
Crayfish Cocktail <i>Avocado, Marie Rose sauce</i>	£ 10.50	Grilled Goat Cheese <b>VN</b> <i>Roasted Figs and Walnut, balsamic glaze, leaves</i>	£ 12.00	Panko Fried Oysters <i>Spicy Marie Rose sauce &amp; Rocket</i>	£ 12.00
Grilled Butterfly King Prawns <i>Lemon &amp; leaves</i>	£ 12.00				

## ● MAIN COURSE ●

Roasted Butternut squash Risotto <b>V</b> <i>Parmesan &amp; Rocket</i>	£ 14.50	Seabass fillet <i>Pesto Angel Hair pasta, wilted Spinach, Tomato Beurre Blanc</i>	£ 25.00	Slow cooked Pork belly & Bonbon <i>Parsley mashed Potato, braised Savoy Cabbage, Star Anise jus</i>	£ 19.00
King Scallops Oxtail Risotto <i>Cherry Tomatoes, Rocket</i>	£ 21.00	Pave of Salmon <i>Wild King Prawns, Potato mousseline, Samphire, Pepper coulis</i>	£ 28.00	Lamb fillet <i>Parsley mashed Potato, Buttered Carrots Thyme jus</i>	£ 24.00
Spicy Prawns Linguine <i>Cherry Tomatoes, chilli, Lemon, Ginger, Garlic</i>	£ 19.00	Grilled wild King Tiger Prawns <i>Stir-fry vegetables, Butter Garlic Lemon sauce</i>	£ 29.00	Seared Lamb Liver <i>Streaky Bacon, Parmantier Potatoes, Aubergine purée &amp; Apricot sauce</i>	£ 24.00
Fillet Beef Fettuccine <i>Parmesan, Cherry Tomato, Garlic, chilli, Truffle oil</i>	£ 18.00	Cornfed Chicken supreme <i>Sautéed Potatoes, creamed Leeks, Thyme Red wine jus</i>	£ 22.00	Roasted vegetables Couscous <b>V</b> <i>Cajou purée, Honey glazed Carrots</i>	£ 16.00
Roasted Vegetables Fettucine <b>V</b> <i>Parmesan, Tomato Basil sauce</i>	£ 15.00	Magret de Canard <i>Dauphinoise Potatoes, roasted Chicory, Orange Cranberry sauce</i>	£ 22.00	Moroccan stew <b>V</b> <i>Sweet Potato, Chickpeas, Ras El Hanout Yogurt &amp; Pitta bread</i>	£ 18.00
Lamb Begendi <i>Smoked roasted Aubergine Purée, Braised Lamb fillet, herbs Tomato sauce</i>	£ 24.00			Quinoa Salad <b>V</b> <i>Roasted Butternut squash, vegan Feta Cheese, Pineapple, Pomegranate</i>	£ 16.00

## LOBSTER

Whole Lobster Thermidor <i>Butter &amp; Lemon, Parsley Parmesan, Sweet Potato fries</i>	£ 40.00
Whole Lobster Chilli Butter <i>Salad, Lemon, Sweet Potato fries</i>	£ 40.00

## STEAKS & GRILL

Fillet Steak <i>28 day Matured 8 oz</i>	£ 33.00
Sirloin Steak <i>30 day Matured 10 oz</i>	£ 27.00
Rib Eye Steak <i>30 day Matured 10 oz</i>	£ 31.00
Grilled Marinated Lamb Cutlets <i>10 oz</i>	£ 26.00

## SURF & TURF

- 28 Day Matured Fillet Steak -	
Grilled Wild King Tiger Prawns <i>Butter Garlic Lemon sauce</i>	£ 42.00
1/2 Hot Buttered Lobster <i>With Chilli Butter or Thermidor</i>	£ 52.00

Steaks are chargrilled and garnish with roasted plum Tomatoes, Rocket balsamic glaze  
Choice of Red wine jus, Stilton Cheese or Green Peppercorn sauce

## ADDITIONAL SAUCES

£ 2.00

## ● SIDES ●

Chunky Fries	£ 4.50
Sweet Potato Fries	£ 4.50
Dauphinoise Potato	£ 5.00
Sautéed Potatoes	£ 5.00
Buttered Mixed Vegetables	£ 5.00
Potato Romana, Parmesan, Rosemary, Truffle Oil	£ 5.00
Rocket, Parmesan, Cherry Tomatoes, Balsamic glaze	£ 5.00
Mixed salad, Tomatoes, Cucumber, Peppers, Onions	£ 5.00