

# SEASONAL MENU

Monday - Saturday 12pm – 2:30pm / 6pm – 9pm  
Sunday 12pm - 5:30pm

All ingredients are locally sourced where possible



## STARTERS

**Soup of the day 7.95**  
(Please ask your server)  
with crusty ciabatta

**Pressed Ham Hock Terrine (GFO) 9.95**  
with homemade piccalilli and ciabatta croûtes

**Wild Mushroom and Garlic Tagliatelle (V) 9.95**  
with herb crumb and pecorino cheese

**Sesame Crusted Tuna (GF) 10.95**  
with pickled ginger and cucumber salad and wasabi dressing

**Pan Seared Scallops (GF) 12.95**  
with saffron and orange risotto, sage crisps and pumpkin seeds

**Deep Fried Soft Shell Crab (GF) 12.95**  
with garlic mayo and fennel slaw

## MAIN COURSES

**Oaxacan Bowl (GF) (V) (VE) 18.95**  
roast chipotle sweet potato, guacamole, salsa, sweetcorn and black beans,  
red cabbage slaw, pickled red onion and jalapeño dressing

**Char Siu Belly Pork 19.95**  
with spring onion and summer green noodles, pak choi and soy sesame dressing

**Thyme Roasted Chicken Breast 20.95**  
with tagliatelle carbonara, roast garlic ciabatta and serrano crisp

**Curried Monkfish (GF) 25.95**  
with white chocolate and curry sauce, fenugreek potato cake,  
spinach pakoras, mango chutney and poppadum

**10oz Fillet Steak (GF) 28.95**  
with bubble and squeak croquette, roast tender stem broccoli,  
caramelised onion, wild mushroom and peppercorn sauce

## ON THE SIDE 4.95

Truffle and Parmesan Fries (GF) (V)  
Roast Tenderstem Broccoli (GF) (V)  
Honey Glazed Carrots (GF) (V)  
Onion Rings (GF) (V)  
Mixed Salad (GF) (V)



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Please speak to your service team if you have any allergies or dietary requirements  
(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VE) Vegan (VO) Vegan Option