

Prix Fixe

MENU

2 COURSES £25 | 3 COURSES £32

GUESTS STAYING ON A PACKAGE INCLUDING DINNER MAY CHOOSE 2 COURSES FROM THIS MENU. ITEMS FROM OUR FULL MENU CAN BE ORDERED AT A 10% DISCOUNT, SHOULD YOU WISH TO UPGRADE TO A DIFFERENT DISH OR ADD AN EXTRA COURSE.

STARTERS

TODAY'S SOUP (V) (GF?)

With butter & your choice of white G, malted G, SO or gluten free bread E

CRAB CAKES 355 Kcal

Warm tartar sauce, rocket & herb salad CR, G, E, D, M

CHICKEN LIVER PARFAIT (GF?) 689 Kcal

Smooth chicken liver parfait with a spicy tomato chutney, frisée salad and toasted sourdough E, G, D, SU, S, SO

BARBECUE CORN RIBS (VE?) 1091 Kcal

Corn ribs seasoned with garlic & paprika, chargrilled and tossed in garlic butter, served with barbecue mayo E, D, M, G, S, C

EXTRAS

HOUSE CHIPS (V) (VE) (GF) 464 Kcal 4.50

GARLIC BREAD (V) 547 Kcal G, D 4.50

CHEESY GARLIC BREAD (V) 931 Kcal G, D 6.00

HOUSE SALAD (GF) (V) (VE) 155 Kcal M 3.50

HOUSE BEER BATTERED ONION RINGS (5) (V) 470 Kcal G, SU 5.00

TRUFFLE PARMESAN CHIPS (V) (GF) 586 Kcal D 5.50

ASIAN SLAW (GF) (V) (VE) 142 Kcal SU, S 3.50

SEASONAL VEGETABLES SELECTION (V) (VE?) 5.00

MAINS

ROAST OF THE DAY

Served with a selection of vegetables and potatoes

PAN ROASTED HAKE 593 Kcal

Charred asparagus, crab cake, mussels & a shellfish bisque

HAZELNUT PESTO RIGATONI (V) (VE?) 486 Kcal

Charred tenderstem broccoli, rocket & Parmesan salad, herb oil D, N, G

PANKO CHICKEN PARMIGIANA 881 Kcal

Panko coated chicken topped with a rich tomato sauce, mozzarella and parmesan cheeses, grilled until crisp and served with chips and a house salad C, D, G, M

DESSERTS

CHOCOLATE BROWNIE (GF) (V) 695 Kcal

Homemade dark chocolate brownie, topped with dark chocolate sauce, marble chocolate truffle and a raspberry sorbet SO, D, E

RASPBERRY SORBET (V) (GF) (VE) 178 Kcal

Two scoops of local sorbet topped with fresh raspberries & lemon zest

SALTED CARAMEL TART (V) 983 Kcal

Golden salted caramel tart with honeycomb & salted caramel ice cream D, E, G

D - DAIRY G - GLUTEN M - MUSTARD E - EGG MO - MOLLUSCS CR - CRUSTACEAN C - CELERY N - NUTS F - FISH SU - SULPHUR DIOXIDE S - SESAME SO - SOYA P - PEANUTS L - LUPIN

Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen-free or fulfill dietary requirements due to possible cross-contamination during production

(GF) GLUTEN FREE

(VE) VEGAN

(GF?) CAN BE GLUTEN FREE (please ask)

(VE?) CAN BE VEGAN (please ask)

(V) VEGETARIAN



Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 Kcal a day.

For allergy & calorie information please scan the QR code.