

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

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

CHICKEN LIVER PARFAIT (GF?)

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

BARBECUE CORN RIBS (VE?)

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)

4.50

GARLIC BREAD (V) G, D

4.50

CHEESY GARLIC BREAD (V) G, D

6.00

HOUSE SALAD (GF) (V) (VE) M

3.50

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

5.00

TRUFFLE PARMESAN CHIPS (V) (GF) D

5.50

ASIAN SLAW (GF) (V) (VE) SU, S

3.50

SEASONAL VEGETABLES SELECTION (V) (VE?)

5.00

MAINS

PAN ROASTED CHICKEN SUPREME

Pan roasted chicken supreme served with fondant potato, tender stem broccoli and a red wine jus D, SU

PAN ROASTED HAKE

Charred asparagus, crab cake, mussels & a shellfish bisque

HAZELNUT PESTO RIGATONI (V) (VE?)

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

PANKO CHICKEN PARMIGIANA

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)

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

RASPBERRY SORBET (V) (GF) (VE)

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

SALTED CARAMEL TART (V)

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

(GF) GLUTEN FREE

(VE) VEGAN

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

(VE?) CAN BE VEGAN (please ask)

(V) VEGETARIAN

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



Adults need around 2000 Kcal a day. You can view our calorie information by scanning the QR code. Our dishes may contain traces of allergens. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production.

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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

PAN ROASTED CHICKEN SUPREME 652 kcal

Pan roasted chicken supreme served with fondant potato, tender stem broccoli and a red wine jus **D, SU**

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**

GF GLUTEN FREE

VE VEGAN

GF? CAN BE GLUTEN FREE (please ask)

VE? CAN BE VEGAN (please ask)

V VEGETARIAN

D - DAIRY **G** - GLUTEN **M** - MUSTARD **E** - EGG **MO** - MOLLUSCS **CR** - CRUSTACEAN **C** - CELERY
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