
SEASONAL SPECIALS

STARTERS

Plum & Hoisin Crispy Sticky Beef Chilli, Coriander, Sesame (2 12 13)	£ 12
Tiger Prawn & Spiced Crab Bon Bons Carrot & Moong Dal Salad, Spiced Raita (2 3 9 14)	£ 12

MAIN COURSE

Posh Fish & Chips Tempura Battered Cod & Lemon Sole Asparagus, Hand Cut Chunky Chips & Tartare Sauce (2 4 5 7)	£ 21
Roast Best End Rack of English Lamb Dauphinoise Potatoes, Glazed Carrots, Rosemary Jus ncgi (7 1 14)	£ 29
Sunday Roast - Prime Irish Sirloin Beef Yorkshire Pudding, Beef Jus, Duck Fat Rosemary Roast Potatoes, Seasonal Greens & Horseradish on the Side (Sunday Lunch Only) - (2 4 7)	£ 22

DESSERT

Candied Apple Strudel Pistachio, Toasted Almonds, Raspberry Sorbet (2 10)	£ 10
Chocolate Torte Chocolate Biscuit, Mango Mascarpone, Sugared Brioche (2 4 7 10)	£ 10
Afoggato - Home Made Hazelnut Ice Cream, Espresso Add a Shot of Disaronno Amaretto vg (10 13)	£ 6 £ 10

CHEESE

Cheese Board Selection Westcombe Cheddar, Form D'Ambert Blue, Normandy Camembert Fig Chutney & Rustic Crackers ncgi - oatcakes All of the above carefully selected cheeses with Fig Chutney, Grapes & Rustic Crackers ncgi- oatcakes	£ 12
Single Cheese Plate One of the above Fig Chutney & Rustic Crackers ncgi- oatcakes	£ 6

OR WHY NOT TRY ONE OF THESE?

Rich Hot Chocolate Liquor Shot Amaretto Biscuit to Dip	£ 5
Jersey Vanilla Ice Cream Pedro Ximinez Sherry ncgi	£ 5
Jammy Dodger Shot Sugar Rimmed Shot Glass, Chambord & a Double Cream Top	£ 5
