

DINNER

STARTERS

Buffalo Mozzarella with Romesco sauce, chilli oil, basil and blistered peppers.	5.95 v
Miso glazed chicken thighs, with coriander rice, sesame greens, pickled mouli and a soy dressing.	6.95
Braised pork belly with baked apple, green pepper relish and crackling.	7.25

MAIN COURSE

Aberdeen Angus ribeye, served with triple cooked chips, tenderstem broccoli, balsamic glazed cherry vine tomatoes and peppercorn sauce.	19.95 GF
Seafood linguine – homemade linguine with king prawns, mussels and salmon in a garlic cream peppercorn sauce.	16.50 GF
Vegetable Mille Feuille -a stack of thyme roasted vegetables, roasted new potatoes, sun-dried tomato.	15.50 v

DESSERTS

Caramelised banana and peanut butter parfait, with a pistachio cream.	5.95 v
Chocolate and mint fondant with raspberry sorbet.	5.95 v
Fig and honey cheesecakes with vanilla ice cream and a chocolate crumb.	5.95 v

WE HAVE GF BREAD & VEGAN SPREAD AVAILABLE

V = Vegetarian VE = Vegan N = Contains Nuts GF = Gluten Free

Please let us know if you have any allergies or dietary requirements although due to the busy nature of our kitchen we cannot guarantee the absence of nuts or other allergens.

DINNER FRIDAY & SATURDAY EVENING 6PM – 9.30PM