



FRESHLY BAKED ORGANIC BREAD, WHITE AND WHOLEMEAL OR WRAPS

Available Monday – Saturday 'til 5.30pm

A choice of organic brown, white or wrap. All served with salad garnish

Traditional pork sausage with fried red onions £7.50

Beef tomato with melted mozzarella, rocket and basil £7.50

Free-range egg with Greek style mayonnaise and cress £7.50

Triple decker sandwich with chicken, salad and smoked bacon £8.00

Lightly toasted bagel with smoked salmon and cream cheese £8.00

STARTERS

Curried chicken fillets served with mango and mayonnaise dressing £8.50

Organic British mozzarella with sliced beef tomatoes, chopped shallots and topped with homemade pesto £8.00

Chicken liver and Grand Marnier parfait served with toasted brioche £8.00

Bruschetta with goats' cheese and prosciutto served with sundried tomato and balsamic dressing £8.00

Coquille St Jacques, queenie scallops in a traditional Mornay sauce £10.00

SHARING PLATTERS

Charcuterie board – a selection of Italian cured meats, freshly baked rustic bread, balsamic onions, olives and gherkins £17.50

Whole Camembert, baked with garlic and thyme to share, served with freshly baked organic bread £13.00

CHEF'S LIGHT BITES

Moules steamed with coconut milk, garlic, lime leaves and lemongrass £12.00

Reblanchon tart with leeks, spinach and caramelised red onion served with mixed leaves £11.00

Steak Bavette (6oz) served simply with garlic butter and fries £13.00

Freshly battered squid served with fresh lemon and garlic or chilli dip £12.00

SALADS

Honey grilled chicken with citrus salad, feta cheese and served with balsamic reduction £13.00

Tuna steak, chargrilled served with a niçoise salad £14.00

Grilled halloumi, asparagus and pomegranate topped with a crispy poached egg, served with mixed leaves and orange & olive oil dressing £12.50

FISH COURSES

Salmon, haddock & prawn fish cakes served with lemon butter sauce, courgette ribbons and crushed new potatoes £15.00

Classic fish and chips – crispy battered white fish with triple cooked chips and mushy peas £14.00

Bouillabaisse – fish and shellfish cooked with tomato and saffron, served with croutons and garlic mayonnaise £18.00

Cod loin cooked with ginger, garlic and spring onions, served with steamed pak choy and basmati rice £15.00

VEGETARIAN MAIN COURSES

Creamy pea, broad bean risotto with goats' cheese £14.50

Quorn, spinach and mushroom balti curry served with basmati rice £14.00

Tagliatelle with wild mushrooms, spring onion and Greek yoghurt finished with Parmesan shavings £14.00

Quinoa veggie burger with roasted pepper relish and sweet potato fries £13.00

MAIN COURSES

Sirloin of gammon steak, marinated in honey, ginger and Guinness served with all grain mustard, puy lentils topped with a crispy poached egg and triple cooked chips £13.50

Breaded chicken escallop served simply with lemon, rocket, Parmesan and skinny fries £12.50

Cannellini bean cassoulet with confit of duck, pork sausage and chorizo £15.00

Crispy belly pork, turmeric white cabbage, creamed potato with cider and apple jus £15.00

Lamb cutlets with lamb, apricot and mint stuffing served with garlic and herb mash and balsamic jus £24.50

Grilled Chicken Supreme, marinated in garlic, lemon, olive oil and rosemary served with grilled tomato asparagus crushed new potatoes and veal jus £14.00

Slow braised beef with Indian spices served with a Malvani sauce, basmati rice and naan bread £15.00

CHARGRILL

Scotch beef aged for 28 days, subject to market availability

Fillet 6oz £33.00 | Rib eye £26.00 | Rump £20.00

All the above served with tomato, mushrooms, onion rings and triple cooked chips

Your choice of peppercorn sauce or garlic herb butter

Mixed grill – rump steak, traditional pork sausage, lamb chop, pork loin steak, gammon and fried egg £20.00

Burger of the House – minced beef steak, caramelised red onions and emmental cheese served on a toasted brioche bun, homemade coleslaw, red pepper relish and triple cooked chips £13.00

Add bacon £1.50 | Add extra cheese £1.50 | Add egg £1.00

SIDES

Triple cooked chips, skinny fries, new potatoes and creamy mash £3.50

Sweet potato fries £3.50

Garlic tortilla £3.50

Garlic tortilla and cheese £4.00

Buttered spinach £4.00

DESSERTS

Summer pudding with clotted cream £7.50

Pear Bellehelen, slowly poached pear with hot chocolate sauce and vanilla ice cream £7.00

Vanilla crème brûlée £7.00

Cheesecake £7.00

Cheese board – Scottish Cheddar, Cornish brie, Shropshire blue and creamy Stilton, served with chutney, grapes, celery and oat cakes £9.00