

# RESTAURANT MENU

## STARTERS

<b>Cauliflower soup</b> ham & cheddar crouton, sage oil, onion bread	5.50
<b>Chicken &amp; chorizo terrine</b> wrapped in bacon, sunblush tomato chutney, toasted ciabatta	6.50
<b>Toasted polenta</b> wild mushrooms, garlic cream sauce	6.95

## MAINS

*All served with roast vine tomatoes, rocket & watercress*

<b>8oz ribeye</b>	20.95
<b>8oz sirloin</b>	19.95
<b>8oz fillet</b>	23.95
<b>Pork chop</b>	10.95
<b>Cod</b>	18.95
<b>Salmon</b>	14.95
<b>Roasted butternut</b> portobello mushroom & quinoa	12.95

## SIDES

<b>Triple cooked chips / French fries</b> <b>Minted baby potatoes</b>	2.50
<b>Braised red cabbage / Buttered peas</b> <b>Beer battered onion rings</b>	2.50
<b>Creamed spinach / mixed salad</b>	3.50
<b>Roasted Mediterranean vegetables</b>	3.25

## SAUCES

<b>Hollandaise / Bearnaise</b>	2.50
<b>Port &amp; shallot / Blue cheese</b> <b>Mushrooms in garlic butter / Pink peppercorn</b>	2.95

## DESSERTS

<b>Warm chocolate tart</b> salted caramel ice cream	6.50
<b>Baked vanilla cheesecake</b> lemon curd, raspberry puree	5.50
<b>Red berry semi freddo</b> fresh berries	5.50

*All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details.*