

# MENU

## STARTERS

**Cauliflower soup**  
ham & cheddar crouton, sage oil, onion bread 5.50

**Chicken & chorizo terrine**  
wrapped in bacon, sunblush tomato chutney,  
toasted ciabatta 6.50

**Toasted polenta**  
wild mushrooms, garlic cream sauce 6.95

## SIDES

**Triple cooked chips / French fries**  
Minted baby potatoes 2.50

**Braised red cabbage / Buttered peas**  
Beer battered onion rings 2.50

**Creamed spinach / mixed salad** 3.50

**Roasted Mediterranean vegetables** 3.25

## SAUCES

**Hollandaise / Bearnaise** 2.50

**Port & shallot / Blue cheese**  
**Mushrooms in garlic butter / Pink peppercorn** 2.95

## MAINS

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

**8oz ribeye** 20.95

**8oz sirloin** 19.95

**8oz fillet** 23.95

**Pork chop** 10.95

**Cod** 18.95

**Salmon** 14.95

**Roasted butternut**  
portobello mushroom & quinoa 12.95

## DESSERTS

**Warm chocolate tart**  
salted caramel ice cream 6.50

**Baked vanilla cheesecake**  
lemon curd, raspberry puree 5.50

**Red berry semi freddo**  
fresh berries 5.50

This is a disposable, single use menu & will be recycled after use

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 or intolerance, please let us know before ordering. Full information is available, please ask a team member for details.