

PLEASE NOTE: Menu items may vary as we only use the best and freshest available produce

STARTERS

Soup of the Moment

Creamed Garlic Mushrooms

On warmed brioche

Tomato, Mozzarella and Basil Salad

Oak Smoked Salmon Blini

Traditionally oak smoked salmon served on a blini with a horseradish cream & fresh dill oil

Chicken Liver Pâté

Freshly prepared chicken liver & thyme pâté served with caramelized onion chutney & French bread

Homemade Fishcakes

Served with a Thai dipping sauce

MAINS

Rib Eye Steak

28 day matured rib eye, pan fried & served with a watercress salad, home made coleslaw, hand cut chips & garlic butter
(£ 3.00 supplement)

Penne Pasta

With roasted Mediterranean vegetables, home made pesto & spiced tomato sauce

5 Spice Confit of Duck leg

With a crispy warm noodle salad & plum sauce

Pan Fried Gunard

With Cockle & Shallot butter, new potato, fennel & radish salad

Chicken & Bacon Caesar salad

Warm succulent pieces of chicken & bacon, Romaine lettuce, Parmesan & our own Caesar dressing

Fresh Plaice Goujons

With hand cut chips & caper purée

King Prawn and Avocado Salad

Succulent king prawns with garlic butter dressing

Chicken Breast

Stuffed with sun dried tomatoes & feta served with a pea & ham risotto

PUDDINGS

Crème Brûlée of the day

Ask us for the flavour of the day

Rich Mocha Mousse

Light chocolate & coffee mousse

Warm Chocolate Brownie

A gooey brownie with walnuts, vanilla ice cream and a mixed berry coulis

Eton Mess

Our delicious cocktail of homemade meringue, berries and Chantilly cream

British cheese board

A selection of the finest UK-sourced cheeses served with crackers & fruit
(£ 3.50 supplement)