

Menu

V = Vegetarian

VG = Vegan option available

GF = Gluten-Free option available

We handle all food in a kitchen where allergens are present. While we take all reasonable precautions to prevent cross-contamination, we cannot guarantee that dishes are completely allergen-free. Please inform us of any allergies or dietary requirements before booking.

Starters:

Prawn Cocktail

- Prawns served on a bed of crisp baby gem lettuce, coated in a classic Marie Rose sauce, finished with a dusting of paprika and served with toasted homemade bread .

GF Available (GF Bread)

Crisp Crumbed Calamari

- Golden, lightly crumbed squid rings served over a rich, homemade garlic aioli, finished with fresh microgreens, finely sliced red chili and a charred lemon.

Cheese and onion Croquette (V)

- A delicate, golden-crisp sphere featuring a velvety whipped potato, cheese and onion center served with a creamy side dip.

Tomato & Basil Burrata (V)

- Creamy burrata with heritage tomatoes, aged balsamic glaze, and toasted homemade bread.

GF Available (GF Bread)

(Scroll down for mains)

Mains:

Slow Cooked Lamb Shoulder (GF)

- Tender rolled lamb shoulder finished with garlic and thyme butter, served with dauphinoise potatoes and tenderstem broccoli, and finished with a rich lamb jus.

Chicken Ballotine

- Chicken ballotine filled with sage & onion stuffing, wrapped in smoked back bacon and served with a creamy thyme sauce, buttery mashed potato, wilted kale and seasonal veg.

Pan Roasted Cod Loin (GF)

- Pan roasted cod loin served on a bed of creamy mashed potato, with tenderstem broccoli and wilted kale. Finished with a light white soy beurre blanc.

Aubergine Parmigiana (V)

- Roasted aubergine layered with cheese, rich slow-cooked tomato and basil sauce, served with fresh side salad

GF and Vegan Available (GF Bread/ Cheese)

(Scroll down for desserts)

Desserts:

Lemon Posset (V)

- Creamy lemon posset, served with fresh berries and homemade shortbread

GF Available (GF Shortbread)

Apple and Blackberry crumble (V)

- Warm apple and blackberry crumble topped with a golden buttery crumble, served with vanilla ice cream.

GF Available (GF Crumble Topping)

Chocolate & Salted Caramel Tart (V)

- A crisp biscuit tart base layered with homemade salted caramel, topped with smooth chocolate ganache finished with raspberry coulis and vanilla ice cream.