

<i>Selection of breads with olive oil & balsamic dip</i>	£2.95
<i>Sun blushed tomatoes</i>	£2.25
<i>Kalamata olives</i>	£2.25

Starters

<i>Feuillette of chicken livers in a creamy brandy sauce</i>	£5.75
<i>Egg en cocotte with brown shrimps, spinach, parmesan and chargrilled bread</i>	£6.25
<i>Double baked broccoli and stilton soufflé with caraway and beetroot salad (v)</i>	£6.50
<i>Spicy salmon fishcakes with a tomato and caper salsa</i>	£5.95
<i>Ham hock terrine, kumquat marmalade and Melba toast</i>	£5.95
<i>Cerney Goats cheese and red onion tart with celeriac salad and herb oil (v)</i>	£5.75
<i>Crayfish and guacamole tian topped with crème fraîche</i>	£6.25
<i>Moules, coconut and chilli sauce, served with warm crusty bread</i>	£6.95

Main Courses

<i>Braised lamb shank, mustard mash, honey roast vegetables and red wine sauce</i>	£16.95
<i>Rib eye steak, hand cut chips, grilled flat mushroom & tomato</i>	
<i>Served with a green peppercorn sauce</i>	£19.95
<i>Baked salmon stuffed with herbs, new potatoes and a sauce vierge</i>	£13.95
<i>Seared fillet of seabass with a warm potato & caper salad and salsa Verde</i>	£15.95
<i>Pork medallions, bubble & squeak, cider sauce and scallions</i>	£13.85
<i>Supreme of chicken, garlic mash, oyster mushroom and tarragon sauce</i>	£13.25
<i>Osso Bucco, chargrilled polenta, roasted garlic and root vegetables</i>	£15.25
<i>Roasted butternut squash and sage risotto with toasted pine nuts (v)</i>	£12.95

Sides £2.95 each

<i>Green beans</i>	<i>Seasonal mixed vegetables</i>
<i>Seasonal mixed salad</i>	<i>Honey roasted vegetables</i>
<i>Creamed potatoes</i>	<i>Fries</i>
<i>Buttered new potatoes with herbs</i>	<i>Rocket and parmesan salad</i>

Desserts

<i>Iced hazelnut and caramel parfait with chocolate sauce</i>	£5.50
<i>Crème brulee with baked apple and a ginger sorbet</i>	£5.95
<i>Warm pear and almond tart with jersey clotted cream</i>	£5.95
<i>Caramelised rice pudding with a mixed berry compote</i>	£5.25
<i>Sticky toffee pudding with vanilla ice cream</i>	£5.75
<i>Spiced chocolate fondant with pistachio ice cream</i>	£6.95
<i>Selection of locally sourced cheese with biscuits and quince jelly</i>	£7.95
<i>Tiramisu flavoured with amaretto</i>	£5.75

Dinner inclusive guests may choose dishes up to an allocation of £19.00