## Restaurant Menu

## Starters

## SMOOTH CHICKEN LIVER PATE

served with toasted brioche and red onion relish £8.75
GOAT'S CHEESE TART $\vee$
warm pastry tartlet with cherry tomatoes, mozzarella \& oregano, topped with melted goat's cheese,
on a bed of fine leaves, drizzled with basil \& olive oil dressing
£8.75
SMOKED DUCK SALAD gf, df
with fennel and orange segments, honey \& lemon dressing £9.75
TIMBALE OF SMOKED SALMON gf, df
filled with prawns in lemon \& chive mayonnaise
£ 10.75

## TAGLIATELLE CARBONARA

sauce of cream, parmesan cheese \& egg yolk, with strips of pancetta £10.50
ITALIAN SALAD $\mathrm{v}, \mathrm{vg}$, gf, df
rocket, fine leaves, avocado, cherry tomatoes, butter beans, olives \& capers, with balsamic and olive oil dressing £8.50
KING PRAWNS gf, df
tomato \& white wine sauce with finely diced red \& green peppers, chilli, garlic, shallots £11.50
PARMA HAM gf, df
with seasonal chilled melon and pear
£9.00
ROASTED VINE TOMATO \& BASIL SOUP $\vee$, vg, gf, df
£ 13.50

## Desserts

CRÈME BRULEE $\nabla$, gf
with caramelised sugar topping
£7.00
STICKY TOFFEE PUDDING $\vee$, gf
served warm with vanilla ice cream
£8.50
BANANA AND CARAMEL CHEESECAKE
with fresh orange segments
£7.50
LEMON MERINGUE PIE $v$
sweet shortcrust pastry case filled with home made lemon curd, topped with meringue and served on a crème anglaise sauce £7.50

VANILLA \& RASPBERRY POACHED PEAR v , vg, gf, df
with mixed berries \& vegan vanilla ice cream £8.00

## MERINGUE NEST $\vee$, gf

filled with soft fruits, whipped cream \& vanilla ice cream on a crème anglaise sauce drizzled
with mango \& blackcurrant sauces
£8.50
WARM APPLE CRUMBLE $\vee$, vg, gf, df
with cinnamon \& sultanas, served with vanilla soya custard
£8.00
ENGLISH \& CONTINENTAL CHEESES $\nabla$
with red onion jam, grapes, celery \& biscuits £9.00

