# Starters

#### SMOOTH CHICKEN LIVER PATE

served with toasted brioche and red onion relish

£8.75

#### GOAT'S CHEESE TART V

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 v, vg, gf, df

rocket, fine leaves, avocado, cherry tomatoes, butter beans, olives & capers, with balsamic and olive oil dressing

£8.50

#### KING PRAWNS of, 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 v, vg, gf, df

£13.50



7 Vegetarian

**vg** Vegan

gf Gluten Free

df Dairy Free

# Restaurant Menu

# Mains

#### FILLET OF SEABASS of

in a lemon butter sauce with prawns £19.00

# POACHED SALMON gf

in a cheese and mornay sauce with tarragon £19.00

#### BREAST OF CHICKEN df

in a cream & white wine sauce with sliced mushrooms & crispy smoked pancetta £17.50

#### **BONELESS RACK OF LAMB df**

pasted with breadcrumbs, herbs & french mustard, sliced and served with a madeira sauce £25.50

#### FILLET STEAK MONACO

wrapped in bacon, on a crouton, in a sherry & cream sauce, garnished with asparagus £29.75

#### PANCAKE CANNELLONI V. of

savoury pancake filled with ricotta cheese & spinach, in a cheese and tomato sauce £15.00

Above Main courses served with Vegetables & Potatoes of the Day

#### GRILLED SIRLOIN STEAK gf

served with chips, grilled tomatoes and grilled mushrooms £29.50

#### PROVENCALE RISOTTO v, vg, gf, df

tomato risotto with spicy ratatouille & broccoli, served with grilled polenta wedges £16.50

# SPAGHETTI OLIO AGLIO v, vg, df

with olive oil, garlic, parsley, cherry tomatoes, olives, capers & chilli £13.50

#### SPINACH GNOCCHI v, vg, gf, df

in a tomato & basil sauce with cannellini beans & cherry tomatoes, sprinkled with grated vegan cheese £13.50

# **Sunday Roasts**

#### PRIME ROAST BEEF

with yorkshire pudding & gravy, roast potatoes & vegetables £18.50

# HALF ROAST CHICKEN gf, df

with sage & onion stuffing, bacon, gravy, roast potatoes & vegetables £17.50

Additional vegetables or potatoes £3.00 each Mixed side salad with olive oil & lemon £3.20

Served all day or until it's all gone!

🔻 Vegetarian

**vg** Vegan

#### Children's Menu

Main course only £9.00
Main course & Dessert £13.50

# PENNE PASTA v, vg, df

with tomato & basil sauce

#### CHICKEN FILLETS IN BREADCRUMBS df

with chips

#### **ROAST BEEF & GRAVY**

with vegetables of the day (available Sunday only)

#### SELECTION OF ICE CREAMS V

with chocolate OR raspberry sauce

gf Gluten Free

df Dairy Free



# Desserts

#### CRÈME BRULEE v, gf

with caramelised sugar topping £7.00

# STICKY TOFFEE PUDDING v, 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 v, 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 v, vg, gf, df

with cinnamon & sultanas, served with vanilla soya custard

£8.00

### ENGLISH & CONTINENTAL CHEESES V

with red onion jam, grapes, celery & biscuits £9.00



v Vegetarian

**vg** Vegan

of Gluten Free

df Dairy Free