

.....TO BEGIN WITH.....

SOUP OF THE DAY (V) **£5.95**
A delicious bowl of heart-warming soup served with crusty bread

DOUBLE BAKED EMMENTIL CHEESE SOUFFLE **£6.95**
Dry martini cream sauce

HAM HOCK TERRINE **£6.95**
Glazed Silver skin onions & garden shoots & a mustard dressing

DILL GRAVLAX SALMON **£6.95**
Gin & caper berry tonic syrup

RISOTTO **£6.95**
Fricassee wild mushrooms, rocket and parmesan shavings

.....THE MAIN EVENT.....

TEXTURES OF PORK **£15.95**
Pork tenderloin coated in honey & mustard wrapped in Parma ham. Black pudding croquette,
Crackling, crushed peas & apple cider jus

CONFIT DUCK LEG **£13.95**
Pomme fondant, parsnip puree, red cabbage, cherry & port jus

GILTHEAD BREAM **£14.95**
Fused with thyme & garlic. Baby potatoes & a salsa rossa

SLOW BRAISED BLADE OF BEEF **£14.95**
Horseradish mash, seasonal vegetables, sun blushed tomato & caper berry jus

RISOTTO (V) **£12.95**
Fricassee wild mushrooms, rocket & parmesan shavings

10oz SIRLOIN STEAK

£20.95

Tender sirloin steak served with fries, mushroom, tomato and watercress

Add: Peppercorn, Bordelaise, Béarnaise Sauce or Garlic & Parsley Butter

£1.50

8oz FILLET STEAK

£24.95

Our finest cut of beef served with fries, mushroom, tomato and watercress

Add: Peppercorn, Bordelaise, Béarnaise Sauce or Garlic & Parsley Butter

£1.50

GREYHOUND BEEF BURGER

£12.95

Tomato & onion seed chutney, smoked bacon, cheese, salad, in a sourdough brioche mix bun

HOMEMADE VEGGIE BURGER

£12.50

Chickpea & chilli burger, cheese, salad in a sourdough brioche mix bun

BEER BATTERED FISH AND CHIPS

£12.95

Homemade batter, triple cooked chips & a crushed pea puree

SIDE DISHES

FRIES (V) - £2.50 : TRIPLE COOKED CHIPS (V) - £3.50 : SEASONAL VEGETABLES (V) - £3.50 :

MIXED LEAF SALAD (V) - £2.50 : BREAD WITH OLIVE OIL & BALSAMIC VINEGAR (V) - £3.95 :

SELECTION OF OLIVES & SUN BLUSHED TOMATOES(V) - £4.50

.....THE FINAL CHAPTER.....

BELGIAN CHOCOLATE FONDANT £6.95
Vanilla pod chantilly cream & an oat crumb

ICED ETON MESS PARFAIT £5.95
Red berry coulis & an almond tweal

AUTUM BERRY CRUMBLE £5.95
Custard or vanilla ice cream

CHOUX SWAN (V) £6.95
Filled with light cream custard & chocolate sauce

CHEF'S SELECTION OF CHEESE £7.95
Served with chutney, grapes and crackers

SELECTION OF ICE CREAMS & SORBETS

.....EPILOGUE.....



ESPRESSO (<i>decaffeinated available</i>) A short, intensely flavoured & rich coffee	£2.25
DOUBLE ESPRESSO (<i>decaffeinated available</i>) As above but twice as nice	£2.95
ESPRESSO MACCHIATO (<i>decaffeinated available</i>) Espresso topped with a cap of foam	£2.25
AMERICANO (<i>decaffeinated available</i>) Espresso diluted with hot water – the classic black coffee	£2.25
CAFE LATTE Espresso topped with velvety smooth steamed milk	£2.95
FLAT WHITE (<i>decaffeinated available</i>) A shorter more intense cafe latte	£2.50
CAPPUCINO Espresso with smooth steamed milk & glossy foam finished with a light dusting of chocolate	£2.95
POT OF TEA A choice of regular black, green, peppermint, fruit, or earl grey	£2.20
HOT CHOCOLATE	£2.95
LIQUEUR COFFEES An americano with brown sugar & a shot of Irish Whiskey, Kahlua, Rum, Bourbon or Tia Maria with a floated cream top	£5.95