



## STARTER

Prawn cocktail, Virgin Mary jelly £10

Ham hock terrine with savoy cabbage, piccalilli £10

Beetroot cured salmon, granny smith apples, dill £9.5

Heirloom tomato, buffalo mozzarella and basil salad, focaccia bread £9

Mint Marinated melon and feta cheese salad £8

Crispy squid , aioli dip £10

## MAINS

Blade of beef, garlic puree, beetroot and goat cheese mousse £14

Seared salmon, wilted kale, carrot and citrus puree £17

Heart of artichokes Tortellini, roasted peppers and olives £12

Chicken Milanese, apple, fennel and red cabbage coleslaw £13

Grilled tuna Nicoise salad, truffle tapenade £18

Watercress risotto, warm gorgonzola, pine nuts £14

Parma Ham wrapped monkfish, herb sauce, crushed new potatoes £21.50

Fillet steak 8 Oz £39

Rose harissa grilled baby chicken £19

Rib eye 8 Oz £28

All steaks can be served with peppercorn, béarnaise, blue cheese, red wine or chimichurri sauce

£4.50 each side

French fries, sweet potato fries, chive mash potato, rocket and parmesan salad, grilled field mushrooms, steamed tender stem  
broccoli, new potatoes with herbs, wilted garlic spinach, mixed baby leaf salad, tomato and onion salad



## DESSERT

Custard tart with rhubarb compote £5

White Chocolate and lavender mousse, blue berries £6

Mint panna cotta, strawberries and mint sorbet £5

Strawberry and champagne cheesecake £7

Fruit salad £6

Eton mess £6

Cheese selection £9

Black bomber cheddar, Somerset brie, Colsten Bassett Stilton, Windrush valley Goat Cheese, Roll right, artisan crackers, damson jelly