

Starters

Salt and Pepper Crispy Squid 11.5
Crispy Fried Squid with a Salt & Pepper Crust, Lime Mayonnaise, Fresh Chili

Duck Spring Roll 12.5
Duck Confit Spring Roll with Mango & Chilli Sauce
(Vegan Option available)

Arancini 10.5
Wild Mushroom and Truffle Arancini with Wild Rocket, Balsamic and Parmesan (V)

Sticky Beef 14.5
Crispy Beef with Carrot, Cucumber & Red Onion Salad, Chili Dressing and Cashew Nuts

Pan Fried Black Tiger Prawns 13
Fresh Chili, Smokey Garlic and Tomato Sauce with Burnt Lime and Grilled Bread

Caramelised Goats Cheese 10.5
Baked Beetroot, Roasted Nuts, Basil Oil and Red Beetroot Puree V GF

Soft Shell Crab 14
Tempura Battered Soft Shell Crab, Chili & Lime Dressing, Sweet Chilli Sauce, Asian Salad

Italian Parma Ham 12.5
Wild Rocket, Parmesan Shaving, Sun Dry Tomatoes, Olive Tapenade and Balsamic Onions

Please advise staff of any allergy requirements and they will advise you on what dishes are available to you.
Please note some dishes may contain trace elements of nuts or have been cooked alongside other products containing nuts. A service Charge of 10% will be applied to all Bills.

V – Vegetarian GF – Gluten free () – Option Available

Mains

Atlantic Cod Loin 25.5
Served Grilled or in Crispy Beer Batter with Triple Cooked Chips, Mushy Peas, and Tartare Sauce (GF)

Pan Seared Scottish Salmon 24
Smoked Bravas Potatoes, Mixed Heritage Tomatoes, Asparagus & Lemon Butter Sauce

Pan Fried Monkfish and Scallops 27.5
Pan Fried Monkfish and King Scallops with Cold Water Prawns, Asparagus, Jersey Royals
and Hollandaise Sauce

Wild Mushroom and Asparagus Risotto 19.5
With Parmesan, Butter, and Wild Rocket GF (V)

Spicy Tiger Prawn Linguine 21.5
Cooked in a White Wine, Butter Sauce with Cherry Tomatoes, Garlic Oil and Fresh Chillies

8oz 32-Day Aged Fillet Steak 36
Roasted Mixed Peppers, Glazed Shallot, Bearnaise Sauce, Red Wine Jus & House Fries (GF)
SURF 'N' TURF ADD 2 BLACK TIGER PRAWNS FOR £5

Roast 32 Day-Aged Sirloin of Beef 24.5
With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables,
Yorkshire Pudding and Rich Jus

Roast Rump of Essex Lamb 24.5
With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables,
Yorkshire Pudding and Rich Jus

Roast Suffolk Chicken Supreme 22.5
With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables,
Yorkshire Pudding and Rich Jus

Roast Pork Belly 22.5
With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables,
Yorkshire Pudding and Rich Jus

Mixed Meat Roast (All of our Roast Meats) 27.5
With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables,
Yorkshire Pudding and Rich Jus

Side Dishes

House Fries 4.5 V GF

Hand Cut Triple Cooked Chips 5.5 V GF

Cauliflower Cheese 5.5

English Asparagus with Hollandaise Sauce and Smoked Paprika 5.5

Honey and Soy Glazed Fine Beans with Mixed Sesame Seeds 4.5 V

Selection of Buttered Vegetables 4.5 (VG)

Honey Glazed Carrots 5 V GF (VG)

Tomato and Red Onion Salad 4.5 V GF (VG)

Creamed Mash Potatoes 4.5 V GF

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For Our Little Guests

Fish and Chips in Crispy Batter 12.5

Penne Pasta in Tomato Sauce/Plain 10.5

Roast Chicken/Beef with all the Trimmings 16.5