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# MENU

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## STARTERS

SALT & PEPPER SQUID	8
<i>Squid, Salt &amp; pepper coating.</i>	
GOATS CHEESE TARTLET (v)	8
<i>Baked Goats cheese, red onion marmalade tartlet, Balsamic reduction</i>	
ROASTED BUTTERNUT SOUP (pb)	8
<i>Roasted peppers, onions, tomato, butternut, coconut milk.</i>	

## MAINS

LAMB SHANK	25
<i>Roasted veg, Creamy Mash potato.</i>	
BEEF BURGANDY (*)	20
<i>Stemmed broccoli, Creamy Mash potato.</i>	
DURBAN BEEF CURRY 🌶️🌶️	20
<i>Steamed rice, salad, chutney, naan bread.</i>	
STEAK & ALE PIE	18
<i>Tender beef, Rich ale gravy, Garden peas, mash or hand cut chips.</i>	
GRILLED COD LOIN (*)	20
<i>Velouté dill and tarragon sauce, Mash potato, stemmed broccoli.</i>	
CHICKEN TARRAGON (*)	20
<i>Boneless chicken, cooked with garlic and herb, wine tarragon sauce, broccoli, carrots and mash potato.</i>	
SIRLOIN STEAK 12oz	32
<i>Hand cut chips, Café de Paris sauce</i>	
LINGUINE (pb)	17
<i>Linguine pasta with cream tomato wine and basil sauce</i>	
ORIENTAL VEGETABLE CAKE (pb) (v)	17
<i>Roast vegetables, coriander, garlic, chilli, lemon grass, cumin seed, red lentil crumb, Couscous</i>	
GOURMET BEEF BURGER	17
<i>Barbecue sauce, bacon, cheddar, pickles, smoked paprika mayo, hand cut chips.</i>	
CRISPY BATTERED COD FILLET	17
<i>Hand cut chips, garden peas</i>	

## DESSERT

CHOCOLATE TART (pb & GF)	8
STICKY TOFFEE PUDDING	8
VANILLA CHEESECAKE	8
<i>All desserts Served with either Cream, Ice-cream, or custard.</i>	

*Dinner served 6pm to 9pm*

Vegan (v) Plant based (pb) Contains Alcohol (\*) For Gluten Free please speak to your waiter

Gratuity is at the customers discretion we do not include a service fee on your bill

If you have specific dietary requirements or require allergy information, please ask.

Full allergen information is available - please ask a member of the team. Our menu descriptors do not include all ingredients.