

s t a r t e r s

Pan-seared scallops, black pudding and crispy bacon
with sun-blushed tomato

£6.95

Lemon dressed crab and prawns wrapped in smoked
salmon served with horseradish crème fraîche

£6.50

Basil infused cherry tomatoes and rocket salad with
goats' cheese fondant ♡

£5.95

Country pork pâté, tomato chutney, herb salad
and Melba toast

£6.50

Feta and pesto tart with mixed salad leaves ♡

£6.50

Freshly made soup served with a selection of
warm baked breads ♡

£5.75

Sesame and honey sautéed king prawns on a crisp
Chinese salad with sweet chilli dressing

£6.50

Smoked ham and asparagus with poached egg and
hollandaise sauce

£5.95

main courses

Herb crusted breast of chicken with potato dauphinoise
and French beans

£15.75

Pistachio coated rump of lamb, roasted vegetables and
gratin potatoes with a port wine sauce

£17.50

Griddled sirloin steak served with oven roasted tomato,
field mushrooms and sauté potatoes

£19.75

Pan-fried fillet of beef topped with caramelised onions
and melting cheese served with a cream and garlic
braised potato and French beans

£22.50

Three cheese and asparagus millefeuille with herb salad
and new potatoes 🍷

£12.75

Peppered roast duck with celeriac mash, braised red
cabbage and spiced plum purée

£16.75

Sea salt and rosemary baked sea bass with roasted new
potatoes, French beans and sautéed spinach served with
a red pepper butter

£16.25

Oven roasted salmon served on peas, broad beans and
broccoli with a dill butter sauce

£15.25

Calves liver and bacon with red onion gravy, mash and
Savoy cabbage

£16.25

Cider glazed pork steak with caramelised apple, sautéed
spinach and mustard mash

£15.25

Three bean, mint and lemon risotto with rocket salad 🍷

£12.75

Breast of chicken on oyster mushroom, spring onion and
black bean noodles

£15.25

We also have a children's menu,
please ask one of our servers if you wish to see a copy.

a c c o m p a n i m e n t s

Marinated olives served with
freshly baked breads and balsamic oil ⑤

£4.75

New potatoes ⑤

£3.75

Mixed or green salad ⑤

£3.75

Tomato, onion and fresh basil salad ⑤

£3.75

Chips ⑤

£3.75

French beans ⑤

£3.75

Broccoli and almonds ⑤

£3.75

Béarnaise sauce

£3.75

Hollandaise sauce ⑤

£3.75

Peppercorn sauce

£3.75

desserts

Trio of Bramley apple desserts - crunchy apple pie, Kentish cider sponge pudding and apple and cinnamon cheesecake

£5.75

Skewered strawberries and marshmallows with hot chocolate dipping sauce

£5.75

Assiette of vanilla - vanilla panacotta, crème brûlée and vanilla shake

£5.75

A chocolate treat - hot chocolate meltdown, white chocolate mousse and dairy chocolate ice cream

£5.75

Lemon cheesecake with elderflower and lemon coulis

£5.75

Hot peach Melba puff with vanilla ice cream

£5.75

Fruit sorbets or farmhouse dairy ice cream made from fresh Jersey milk and rich double cream.

Please ask your server for our flavours

£5.50

A selection of British cheeses served with biscuits, celery and grapes

£6.95

All dishes marked ♻ are suitable for vegetarians. We cannot guarantee that any product on this menu is totally free from nuts or nut derivatives. It is our policy not to knowingly sell any food required to be labelled as containing G.M. material. All weights are approximate prior to cooking. All prices are based on VAT at the prevailing rate. A 10% service charge will be added to your bill. If you feel we have not met your expectations, please let us know and we will deduct this charge.

speciality coffees

For something a little different,
enjoy one of our speciality coffees

Irish coffee

Coffee, cream and Jameson Irish whiskey

£5.95

Coffee royale

Coffee, cream and Courvoisier brandy

£5.95

Highland coffee

Coffee, cream and Highland Park whisky

£6.50

Coffee calypso

Coffee, cream and Tia Maria

£5.95

coffees

Espresso

Short, strong coffee with a kick!

£2.75

Cappuccino

Espresso topped with steamed, frothed
milk and a sprinkling of chocolate

£3.50

Cafetiere of coffee

per person

£3.50

Pot of tea

Choice of English Breakfast, Earl Grey
or fruit and herbal teas

£2.75