



Starters

Shellfish bisque (GFA)

Rich Shellfish and tomato soup, warm crusty sourdough bread, grilled king prawns and garlic butter.

Caramelised onion and goats cheese tartlet (V)

Homemade short crust tart, Caramelised onion jam, melted goats cheese and fresh herb salad garnish

Homemade falafel bites (V,VE,GFA)

Homemade falafel, Middle eastern inspired slaw and coriander and lime ailo

Chicken Lollipops (GFA)

French Trimmed Chicken Wings, Nduja Glaze, Spring onion and Chilli

Homemade Focaccia Tear and Share (V)

Ring of homemade Focaccia surrounding a whole baked camembert served with roasted garlic and herb oil.

(£10 Supplement Charge, Pre order Only)

Mains

Pan Roasted Chicken Breast (GFA)

Skin on chicken supreme, Parmentier potatoes, braised fennel with white wine, lemon and pepper cream sauce

Butter poached halibut (GFA)

Fillet of halibut poached in lemon thyme infused butter, Crushed new potatoes, sauted spinach and pickled carrot stack with tartare burre blanc sauce.

Mixed mushroom Pho (V,VE,GFA)

Vietnamese inspired noodle broth, rice noodles, pickled daikon, spring onions, sliced red chilli, roasted mixed mushrooms and crispy Garlic.

Butternut squash and mushroom pativier (V,VEA)

Butternut squash fondant, wrapped in mushroom duxelle on a bed of sauted spinach, flakey puff pastry, roasted baby vegetables, beetroot puree and a rich red wine sauce

Chateau briande (GFA)

A prime cut of Fillet steak to share between two, served on a large board with, roasted baby potatoes seasoned with rosemary and thyme salt, large confit mushrooms, roasted cherry vine tomatoes, rocket and parmesan salad dressed in truffle oil, beer battered onion rings, Rich red wine jus and Brandy flamed peppercorn sauce.

(£20 Supplement Charge, Pre order Only)