

STARTERS

Starters & Nibbles

Bread Board & Butters — £7.00

Chef's homemade bread of the day, served with whipped flavoured butters and balsamic vinegar with olive oil.

Salt Beef Bagel — £9.00

Tender salt beef with cream cheese and piccalilli, served with warm bagel bites.

Mackerel — £10.00

Warm grilled smoked mackerel fillet, pickled beetroot salad, horseradish and capers

Duck Nachos — £8.50

Crispy corn nachos topped with pulled duck, BBQ tomato & pepper sauce, melted cheddar and mozzarella cheese

Blue Cheese Brioche — £9.00

Butter-baked brioche with brûléed soft blue cheese and honey sriracha sauce.

Hummus and Olives — £7.50

(Vegan-friendly)

Creamy Hummus served with baby tomatoes, olives and toasted crostini.

Sides & Nibbles

Small Pot of Olives — £6.00

Pot of Fries — £5.00

Mixed Leaf Salad — £5.50

MAINS

Main Courses

Confit Duck Salad — £25.00

Pulled confit duck leg served chilled with fresh Thai mango slaw and a pot of skinny fries on the side.

10oz Sirloin Steak — £32.00

10oz sirloin steak served with a creamy chorizo and mushroom sauce, tender-stem broccoli, and skinny fries

Chicken Supreme — £24.00

Roasted chicken supreme served with a fresh Panzanella salad and buttered new potatoes.

Beef Burger — £21.00

Beef patty topped with avocado, red onions, beefsteak tomatoes, mozzarella cheese and tomato and bacon chutney, served in a toasted sourdough bun with skinny fries.

Salmon Fillet — £24.00

Oven-roasted salmon fillet served with Bombay potatoes and a refreshing yoghurt and mint dressing, tomato and red onion salad

Panko Breaded Prawns — £23.00

Crispy breaded tiger prawns served with Caesar salad and skinny fries.

Flame-Baked Pizza — £20.00

(Vegan Friendly)

Flame-baked pizza topped with smoked tomato purée, baby tomatoes, mini peppers, roasted onions, vegan cheese, and mozzarella. Served with skinny fries and truffle mayonnaise.

Garlic & Lemon Gnocchi — £19.00

Crispy pan-fried gnocchi with tender-stem broccoli, fragrant garlic, fresh lemon zest, and crunchy Parmesan pangrattato.

Add Confit Cider-Braised Chorizo — £5.00

DESSERTS

Desserts

Poached Meringue — £8.00

Poached meringue served with crème anglaise and fresh strawberries.

Brownie Chocolate Pot — £8.50

Rich chocolate ganache layered with chunks of chocolate brownie, topped with fresh whipped cream and served with strawberry ice cream.

Panna Cotta — £8.00

Silky vanilla Panna cotta served with crunchy granola and a sweet peach compote.

Tropical Sundae — £9.00

(Gluten and Vegan-friendly)

Pineapple and coconut ice cream, fresh pineapple, mango coulis, sweet and salty popcorn, and vegan whipped cream.

Sticky Toffee Pudding — £8.00

Classic sticky toffee pudding served with blueberry ice cream.

Chocolate Truffles — £7.00

Four bite-sized chocolate truffles.

Cheddar, Blue & Brie — £12.00

A selection of cheeses served with crostini, celery, grapes and a shot of 10-year-old white port.

Baby Guinness — £5.50

Baileys and Kahlúa.

Flat White Espresso Martini — £12.00

Kahlúa, Baileys, Jasper's espresso and vanilla.