

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.

Soup of the Day — £7.00

Vegetable soup served with warm homemade bread.

Rösti Parma Ham — £8.50

Crispy potato rösti topped with Parma ham, a warm poached egg and hollandaise sauce.

Prawn Dumplings — £9.00

Steamed prawn dumplings served with lobster velouté.

Duck Nachos — £8.00

Crispy corn nachos topped with pulled duck, BBQ tomato & pepper sauce, melted cheddar and mozzarella, finished with house slaw.

Blue Cheese Brioche — £9.00

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

White Bean & Sesame Cream Dip — £7.50

(Vegan-friendly)

Creamy white bean and sesame crème served with tender-stem broccoli, crisp red onion salad, sun-dried tomato oil and toasted crostini.

Sides & Nibbles

Small Pot of Olives — £5.00

Pot of Fries — £4.75

Mixed Leaf Salad — £4.50

MAINS

Main Courses

10oz Sirloin Steak — £31.00

10oz sirloin steak with shiitake mushrooms and teriyaki butter, served with tender-stem broccoli and skinny fries.

Confit Duck — £25.00

Slow-cooked confit duck leg served with crispy potatoes, tender-stem broccoli, baby onions, raisins and a sweet sherry sauce.

Crispy Pork Belly — £22.00

Slow-cooked crispy pork belly served with a cannellini bean and tomato cassoulet, and cheesy chive mashed potatoes.

Flat Beef Burger — £20.00

Smashed beef patty topped with smoked Applewood cheese and fried onions, served in a Colombian toasted bun with skinny fries and Ají Verde mayo.

Salmon Fillet — £24.00

Oven-roasted salmon fillet with gnocchi and spinach in a tomato butter sauce, finished with Parmesan.

Battered Prawns — £22.00

Crispy battered tiger prawns served with Pernod & dill mayo, winter slaw and fries.

Crispy Cauliflower — £19.00

(Vegan-friendly)

Crispy quinoa-coated cauliflower served with tomato baked lentils, Korean BBQ sauce and mango salsa.

Squash & Chilli Chickpeas — £18.00

Roasted butternut squash with warm hummus, kale, crunchy chilli-smoked paprika chickpeas and crumbled feta.

Add confit cider-braised chorizo — £5.00

DESSERTS

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Sticky Toffee Pudding — £8.00

Classic sticky toffee pudding served with blueberry ice cream.

White Chocolate Pot — £8.50

Chilled white chocolate ganache with almond blondie, served with raspberry sorbet.

Salted Caramel Affogato — £8.00

(Gluten and Vegan-friendly)

Salted caramel and vanilla ice cream with cookies & cream biscuits and a shot of Jasper's espresso.

Lemon & Thyme Crème Brûlée — £8.00

Lemon and thyme crème brûlée served with a crispy brandy snap biscuit.

Pavlova — £8.00

Pavlova with salted Biscoff sauce, cherry compote and fresh cream.

Chocolate Truffles — £6.50

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.