

## 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 — £7.50**

Vegetable soup served with warm homemade bread.

#### **Prawn Dumplings — £9.00**

Steamed prawn dumplings served with lobster velouté.

#### **Salt Beef Bagel — £9.00**

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

#### **Duck Nachos — £8.50**

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

#### **Blue Cheese Brioche — £9.00**

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

#### **White Bean & Sesame Cream Dip — £8.00**

(Vegan-friendly)

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

### Sides & Nibbles

Small Pot of Olives — £6.00

Pot of Fries — £5.00

Mixed Leaf Salad — £5.50

## 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 Salad — £25.00**

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

#### **Crispy Pork Belly — £23.00**

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.

#### **Flame-Baked Pizza — £20.00**

(Vegan-Friendly)

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

#### **Garlic Lemon Gnocchi — £18.00**

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

*Add confit cider-braised chorizo — £5.00*

## DESSERTS

### Desserts

#### **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 — £8.50**

(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.

#### **Poached Meringue — £8.00**

Delicately poached meringue served with crème anglaise and fresh strawberries.

#### **Chocolate Truffles — £6.50**

Four bite-sized chocolate truffles.

#### **Cheddar, Blue & Brie — £12.50**

A selection of cheeses served with crostini, celery, grapes and a shot of port.

#### **Baby Guinness — £5.50**

Baileys and Kahlúa.