

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

Pink-Roasted Beef Rump — £23.00

Pink-roasted beef rump served with roast potatoes, seasonal vegetables, Yorkshire pudding, horseradish and rich red wine gravy.

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.

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.

SAMPLE MENU

OUR MENU CHANGES A LITTLE
EACH WEEK