

## Starters

### *Smoked Haddock Crumble*

Naturally smoked haddock cooked with leek, cream and white wine. Topped with a wholemeal parmesan and poppy seed crumb and baked to a crunch.

£5.95

### *Sweet Chilli Mussel Salad*

Mussels marinated in a spicy gazpacho and roasted cherry tomato marinade, served with a watercress and rocket garnish.

£6.25

### *Red Mullet with Spinach and Walnut Potatoes*

Pan fried fillet of red mullet served on baby spinach and toasted walnut flavoured crushed potatoes, finished with a splash of sharp caper butter.

£6.25

### *Black Pudding & Smokey Bacon Salad*

Grilled bacon and black pudding tossed through mustard dressed crisp baby leaves and topped with a poached egg.

£6.25

### *Corned Beef and Stilton Hash Cakes*

Stilton flavoured potato, spring onion and corned beef fritters. Served with crisp watercress and a puddle of horseradish cream.

£5.95

### *Liver and Onion with Balsamic Gravy*

Pan fried lambs liver served on caramelised red onions, finished with balsamic flavoured gravy.

£5.50

### *Halloumi Pine Nut & Olive Salad*

Baby leaves tossed with grilled halloumi cheese cherry tomatoes and olives, dressed with a honey and balsamic vinaigrette.

£5.95

### *Sweet Red Pepper and Corn Chowder*

A warming soup made from roasted red peppers, sweet potatoes and sweetcorn, finished with a splash of cream and toasted garlic flutes.

£5.50

### *Smokey Filo Florentine Tartlet*

Smoked cheddar and spinach topped with egg and baked in a crisp filo pastry tart, finished with hollandaise sauce.

£5.95

## Mains

### *Dauphinoise Crusted Hunters Pie*

A winter 'cottage pie' of minced venison, shallot and fine diced roots cooked in a rich red wine and star anise flavoured gravy, baked to finish with a cheesy dauphinoise potato crust.

£15.50

### *Cajun Chicken Goujons*

Pan fried Cajun crumbed fingers of chicken breast. Served with candied sweet potato, baby corn and rosemary wedges finished with Jack Daniel's flavoured gravy.

£13.95

### *Stilton Glazed Rib Eye Steak on Tomatoes and Peppers*

Char grilled Isle of Wight rib topped with melting blue cheese served on a concasse of tomato, spring onion and mixed peppers.

£21.00

Fillet as is

### *Sea Bass with Falafel and Peppercorn Cream*

Pan fried fillets of sea bass served on sesame and leek flavoured falafel, finished with a green peppercorn cream sauce.

£15.95

### *Szechuan Salmon with Hoisin Noodles*

Grilled Szechuan marinated salmon steak served on Hoisin stir fried vegetables noodles and cashews.

£13.95

### *Mushroom stuffed Plaice with Lemon and Garlic Butter*

Pancetta wrapped fillets of plaice rolled and baked with a mushroom and parmesan stuffing, finished with lemon and garlic nut brown butter.

£14.95

### *Beetroot and Goats Cheese Lasagne*

Roasted beetroot, red onion and walnuts layered between pasta and goats cheese served from the oven with garlic bread and a lemon and Crème Fraîche dressed garnish

£13.50

### *Sweet Potato and Jalapeño Frittata with Melting Cheese Tortillas*

Oven baked Spanish omelette filled with smoked paprika sautéed sweet potato, tomatoes, peppers and onion. Served with cheese topped tortillas.

£12.95

### *Sweet Roasted Chicory with Parsnip Mash*

Honey roasted chicory topped with toasted pine nuts served on parsnip mash, finished with a sharp peppercorn gravy.

£13.25

## Desserts

### *Orange Meringue Tart*

Sweet pastry tart filled with orange curd and brandy soaked orange topped with meringue and served from the oven.

£5.95

### *Pineapple and Ginger Crêpes*

Sweet crêpes filled with fresh pineapple lightly caramelised in a ginger syrup topped with vanilla ice cream.

£5.25

### *Baked Apple with Lemon Sorbet*

Honey baked apple with rum soaked fruit and toasted almonds topped with sharp lemon sorbet.

£5.25

### *Black Forest Torte*

Kirsch soaked sponge topped with truffled chocolate and black cherry torte, finished with Crème Fraîche and dark chocolate curls.

£5.95

### *Vanilla Brûlée with Mixed Berry and Cointreau Compote*

Creamy vanilla baked custard Brûlée topped with caramelised sugar, served with a little pot of Cointreau flavoured berries.

£5.50