

BREADS & BITS		MAIN COURSES		VEGETARIAN		FINISH SWEET	
Trio of fresh bread <i>(with olive oil & balsamic vinegar)</i>	4.00	Chargrilled 8oz Hereford bavette steak, slow baked tomato, garlic mushrooms & chips GF	15.50	Stuffed roasted pepper, spiced cous cous, tomato sauce, herb crumb DF		Homemade sorbet (per scoop)	2.00
Curry spiced pork scratchings GF DF	2.80	(we recommend rare or medium rare)		Small 6.50	Large 9.50	<i>Passion fruit, cherry or raspberry</i> GF DF	
Mixed olives GF DF	2.80	<i>Palazzo Della Torre</i> - TUSCANY		Chenin Blanc - LOIRE		Locally produced ice creams (per scoop) GF	2.50
Black pudding bon bons DF	3.25	Chargrilled 8oz 40 day aged beef sirloin slow baked tomato, garlic mushrooms & chips GF	22.50	Homemade moussaka – chargrilled aubergines, spiced vegan mince, tomato sauce & mixed salad (cheese is optional)	12.00	<i>Vanilla, chocolate, double strawberry, stem ginger, salted caramel, honeycomb</i>	
Mixed nuts with chilli, smoked paprika & maple syrup GF DF	3.00	<i>Fleurie</i> - BEAUJOLAIS		<i>Vinho Verde</i> - PORTUGAL		Duo of chocolate mousse, raspberry gel, crispy meringues, honeycomb & fresh berry compote GF	6.50
MINI STARTERS		Roast corn fed chicken breast, wild mushroom cream sauce & crushed new potatoes GF	16.00	SIDE DISHES		<i>Sauternes</i> - FRANCE	
<i>Try one of our mini starters priced individually at £3.25 or 3 for £9.25</i>		<i>Alfrocheiro</i> - PORTUGAL		New potatoes GF DF	All £3.75 each	Sticky toffee pudding, treacle sauce, vanilla ice cream, hazelnut & walnut crumb	6.50
Prawn & ginger wonton, soy sauce DF		100% beef burger, burger sauce, tomato, gem lettuce, cheese & bacon, chips	15.00	Fresh mixed salad GF DF		<i>Maury</i> - FRANCE	
Peanut bang bang chicken skewer DF GF		<i>Shiraz/Cabernet</i> - AUSTRALIA		Chips GF DF		Apple & pear clafoutis, stem ginger ice cream (Please allow 12 minutes cooking time)	6.50
Moroccan spiced halloumi, tzatziki		Calf's liver & bacon, crushed new potatoes, port sauce GF	15.75	Seasonal vegetables GF DF		<i>Muscat</i> - AUSTRALIA	
STARTERS		<i>Ribeo</i> - ITALY		SAVOURY		Caramelized lemon tart, raspberries, pouring cream	6.50
Soup of the day, bread	6.00	Roasted Barbary duck breast, Heritage carrots, cavolo nero & port sauce	16.50	Cheese platter of four artisan British cheeses:		<i>Sauternes</i> - FRANCE	
Aromatic duck spring roll, pak choi & beansprout salad, plum sauce DF	6.50	<i>Pinot Noir Outer Limits</i> - CHILE		<i>Snowdonia Black Bomber, Snowdonia Red Devil, Per Las Blue Wigmore</i>		BITE SIZE	
Seared scallop, chorizo, sweetcorn purée on a half shell GF	7.50	STEAK SAUCES		with homemade apple, tomato & red onion chutney, celery, grapes & cheese crackers	12.00	<i>Why not choose one of our bite size puddings with a hot drink included in the price for £4.00</i>	
<i>Macon Villages</i> - MACON		Peppercorn	£1.50 each	Quinta do Noval - PORTO		Eton mess GF	
Smoked salmon, celeriac remoulade, brown bread & butter	6.50	Blue cheese				Brownie bites, chocolate sauce GF	
<i>Gavi di Gavi</i> - ITALY		Garlic butter				Raspberry sorbet GF DF	
Harissa & tomato houmous, toasted pitta bread, roasted chickpeas DF	6.00						
<i>Chenin Blanc</i> - LOIRE							

Our menu pricing has been adjusted to take into consideration the reduction in
the rate of VAT & the Covid-19 impact
Service is at your discretion, except for tables of 8 or more where 10% will be added
We cannot guarantee that dishes do not contain bones, nuts or shot

Please let us know if you have any
specific dietary requirement.
GF – Gluten free DF – Dairy free