

Available Monday to Saturday

12-14.00 & 18:00-20:00



# A' LA CARTE



## ••• APPETIZER •••

**Soup of the day (V)** 6.95  
Homemade chefs choice soup of the day,  
warm ciabatta, locally sourced butter.

**Thai fishcakes. (GF)** 7.95  
Cod, Thai red curry paste, lime  
coriander and garlic blend,  
pickled cabbage and sweet chilli.

**King prawn and chorizo** 8.50  
Cooked in lime coriander and garlic,  
on ciabatta, dressed leaf.

**Firecracker wiingz (VG)** 8.50  
Oyster mushroom fried in a tempura  
batter, honey siracha sauce and spring  
onions.

**Honey roasted pear (GF)** 7.95  
Roasted in honey, blue cheese and  
walnuts, dressed salad garnish.

## ••• MAIN COURSE •••

**Chicken supreme (GF)** 19.95  
crispy oyster mushroom, carrot and  
parsnip puree, wholegrain mustard sauce,  
tenderstem.

**Duck a'la orange (GF)** 22.95  
Hasselback potatoes, charred shallots,  
carrot puree, tenderstem.

**Cod loin and chorizo crumb (GF)** 19.95  
Buttered asparagus, sauteed potatoes,  
tomato and herb reduction.

**Greek oven bake (GF) (VG)** 18.95  
Peppers, onion, tomatoes,  
courgette, olives, vegan feta and  
potatoes, hummus, greek inspired  
spices.

**Sirloin steak 10z (GF)** 26.95  
Hand cut truffle chips, confit tomato,  
mushrooms.

## ••••• DESSERTS AND SIDE DISHES •••••

**Sticky toffee pudding (V)** 7.50  
Ice cream, butterscotch sauce  
**Grilled peach (V)** 7.50  
Crumble, chantilly cream, chocolate shavings.

**Chocolate fondant (V)** 7.50  
Forest fruit coulis, vanilla ice cream.

**Chocolate brownie sundae** 7.50  
Strawberries, vanilla ice cream, caramel,  
whipped cream

**Profiteroles** 7.50  
White chocolate sauce, fresh strawberries,  
caramel sauce

**Hand cut chips** 3.95

**Buttered seasonal vegetables** 3.95

**Garlic ciabatta** 2.95  
Add cheese for £1

**Peppercorn sauce or bernaise** 2.95

**Bread basket** 3.50

**Mixed olives** 3.50