

## Sharing Plates

- Garlic and rocket pizzette with chilli oil 6.00
- Baked camembert with onion jam and toast 8.50
- Greek mezze with taramasalata, hummus, tzatziki, feta and flat bread 10.00
- Baltic plate with roll mops, shell on prawns, gravadlax, smoked mackerel and horseradish cocktail sauce 14.00

## Starters

- Freshly made soup 4.00
- Tomato and bombay sapphire soup with a cheese crouton 4.50
- Grilled garlic gambas with saffron aioli 8.00
- Chicken liver coarse pate with onion marmalade and toast 5.00
- Melon and feta with chilli ice cream 5.50
- Scallops of the day - see specials 8.00
- Asparagus, air dried Cumbrian ham, poached egg and hollandaise 6.50
- Roast mushrooms, chablis, garlic and croutons 5.50
- Onion tart filled with spiced pears and blue d'Auvergne 5.50

## Leaves

- Crispy duck salad with watercress, spring onion, plum sauce and mouli 8.50/10.50
- Nicoise salad with tuna flakes, free range egg, new potatoes, tomatoes, green beans, olives and anchovies 7.50/10.50
- Goats cheese salad, roasted roots, spinach and sun dried tomatoes 9.50
- Tandoori chicken salad with spinach, mango, mint, red onion and raitha 8.00/10.00

## Pizza and Pasta

- Margherita pizza: tomato, basil, mozzarella and rocket 7.00
- Siciliana pizza: ham, chorizo, artichoke, olives and mozzarella 8.50
- Florentine pizza: spinach, garlic, tomato, free range egg and olives 8.00
- Linguini tossed with crayfish, salmon, chilli and lemongrass 9.00/11.00
- Spaghettini with peas, broccoli, pine nuts, cream and garlic 7.00/9.00
- Risotto of the day - see specials

## Fish

- Fish of the day - see specials
- Smoked haddock and prawn fishcakes with curried mango mayo and frites 10.00
- Beer battered haddock, minted pea puree, tartare sauce and frites 10.50
- Organic salmon, wasabi mash with a sesame, pink ginger and coriander dressing 13.50
- Grilled swordfish steak with roasted vegetables, rocket and garlic pesto 13.00
- Roast monkfish with wild mushrooms, leeks, mashed potato and Aussie riesling sauce 15.50

## Entrees

- Pie of the day - see specials
- Spit roast chicken with thyme, lemon aioli and frites 10.50
- Spit roast chicken peri peri with aioli and frites 10.50
- Chicken kiev with roasted garlic and watercress butter on mash 11.00
- Calves liver and smoked bacon served with garlic mash 14.50
- Half spit roast duck with sauté potatoes and a caramelised orange sauce 16.00
- Ribeye steak, bloody mary butter, grilled tomato and frites 15.00
- Fillet steak with whole king prawn, watercress and frites 19.00
- Chateaubriand with tomatoes, mushrooms, béarnaise and frites 38.00 (for two people)
- Venison tenderloin with baked sweet potato, horseradish cream and roasted beets 17.00

## Sides

- Belgium fries and mayo 3.00      Vegetables of the day 3.00
- Asparagus 3.00      Green salad 2.50      Mash 2.00
- Cabbage, leeks and peas 2.50

An optional service charge of 10% will be added for parties of 6 or more  
All items may contain nuts or nut derivatives. Please make staff aware of any food allergies or dietary restrictions