

Menu

Our dishes are prepared to order with the finest fresh ingredients. Occasionally at busy times it takes a little longer, so please bear with us, as we only want you to have the best. Some of the dishes may contain allergens – please ask your waiter or waitress.

Starters

Pan-fried scallops with a sweet chilli sauce and crème fraîche	£11.95
Sautéed pigeon breast with a Port and juniper berry sauce served on a bed of wilted spinach	£10.50
Fresh fig wrapped in prosciutto and kataifi pastry served with mascarpone	£9.50
Sautéed wild mushrooms with mixed fresh herbs and garlic on toasted ciabatta	£9.50
Spicy salmon fishcake with tartare sauce and a spinach leaf salad	£8.50
Char-grilled merguez sausages with a couscous, tomato, mixed pepper and coriander salad served with a minted yoghurt and cucumber dressing	£8.50

Main courses

Oven baked breast of guinea fowl with a diced pancetta and mushroom cream sauce served with mashed potatoes and fine French beans	£19.50
Grilled sirloin steak with a rich Madeira sauce served with homemade chunky chips and curly kale	£23.95
Rump of lamb roasted with cumin with a light pistachio and rosemary scented jus served with garlic roasted new potatoes and butter bean and tomato cassoulet	£23.95
Chargrilled supreme of swordfish with a king prawn, coriander and lemon butter sauce served with a julienne of courgettes and mixed peppers and new potatoes	£20.95
Grilled 8oz fillet of Aberdeen Angus beef with a mustard and Demerara crust and red wine jus served with sautéed new potatoes, baby carrots and crunchy sugar snap peas	£26.95
Pan-fried calves liver with crispy streaky bacon and a sage and red wine sauce served with Dauphinois potatoes and savoy cabbage	£22.95
Chargrilled aubergine in a harissa flavoured tomato sauce topped with pan-fried halloumi cheese	£15.50

Desserts

Lime and ginger crème brûlée	£7.95
Dark chocolate fondant pudding with fresh raspberries and chilled vanilla sauce	£7.95
Baked fudge bananas with mango sorbet	£7.95
Cinnamon and rose water scented rice pudding topped with toasted flaked almonds	£7.95
A selection of English and Continental cheeses with oat biscuits and chutney	£11.50

For tables of 6 or more a 10% service charge will be added to your bill. Gratuities are at your discretion.