

STARTERS

- Soup of the day with rustic bread & butter £5.50
Plate of continental cured meats, olives and balsamic dressing £9.50
John Ross smoked salmon, caper salad, cracked black pepper, lemon £10.50
Tian Cornish dressed crab and avocado salad £11.50
Pan fried sardines on toast with a tomato and herb sauce £7.50
Terrine of the day £8.50

MAIN COURSES

- Butternut squash and Two Hoots Barkham blue cheese risotto, pea shoots £7.50 / £13.50
Pan fried calves' liver, crispy bacon, caramelized onions, chive and cheddar potato gratin £15.50
Poached fillet of Loch Duart salmon, watercress salad, vinaigrette dressing £15.50
Confit leg of Barbary duck, shallot puree, butternut and carrot mash, redcurrant jus £16.50
Classic Chicken Caesar salad, crispy pancetta, parmesan, garlic croutons, anchovies £15.50
Pasta of the day £13.50
Fish of the day

FROM THE GRILL

- 8oz Fillet Steak £28
8oz Sirloin Steak £22.50
8oz Rib-eye Steak £19.50
8oz Lamb Rump Steak £18.50
Apple and thyme marinated Pork Cutlet, with apple sauce £16.50
All served with slow roasted cherry vine tomatoes, Portobello mushroom and your choice of triple cooked chips, chive and cheddar potato gratin, mashed potato or crushed potatoes

SAUCES

- Peppercorn sauce Blue cheese sauce Plain Jus

SIDE ORDERS

- Triple cooked chips £3.75
Dauphinoise potato £3.75
Seasonal garden greens £3.50
Mashed potato £3.75
Crushed new potatoes £3.75
Tomato and shallot salad £3.50
Mixed summer leaves £3.50