

SPRING A LA CARTE MENU



TO START

Soup of the Day served with Homemade Bread	£6.00
Roast Wood Pigeon Breast, Sweetcorn Purée, Roast Shallots, Baby Sweetcorn, Salted Popcorn & a Red Wine Reduction.	£8.00
Pan Seared King Scallops, Pea Purée, Minted Peas, Parma Ham, Parmesan Crisps finished with Chives & a Fried Quail Egg	£9.00
Gyoza Japanese Dumplings, Mushroom, Carrots, Chive with Chopped pressed Ginger & a Soya & Sesame Oil Dipping Sauce	£7.00
Moules Mariniere – Scottish Mussels in a Garlic, Thyme & White Wine Sauce served with Crusty Bread	
	Starter £7.50
	Main (with Pomme Frites) £14.00

MAINS

Roast Corn Fed Chicken Breast, Dauphinoise Potatoes, Carrot Purée, Baby Carrots, Buttered Spinach & a Wild Mushroom & Silverskin Onion Fricassee	£16.00
Bean & Sweet Potato Scotch Egg, Pea Purée, Fine Beans, Buttered Asparagus & a Tomato and Basil Salsa	£13.50
Halibut Loin, Sundried Tomato & Thyme Crust, Charred Asparagus on Champagne Risotto	£16.50
Duo of Lamb, Roast Lamb Rump, Pressed Lamb Belly, Pea & Mint Purée, Sliced Sautéed New Potatoes, Buttered Tenderstem Broccoli with a Lamb Stock Reduction.	£18.50
3 Little Pigs – Pan Roasted Pork Fillet, Ale Braised Pig Cheek & Yorkshire Black Pudding, Fondant Potato, Red Cabbage Textures and a Red Wine Jus	£18.00
Surf 'n' Turf - 6oz Sirloin, King Prawns, Garlic Butter, Roasted Tomatoes with Skinny Fries and a Rocket & Parmesan Salad	£20.00
Smoked Paprika Cauliflower Steak, Garlic Butter, Roasted Tomatoes, Hand Cut Chips with a Blue Cheese & Watercress Salad	£13.00
Choice of Signature 28-day Steak served, Garlic Butter, Roasted Tomatoes with Watercress & Blue Cheese Salad & Hand Cut Chips	
<i>10oz Rib Eye</i>	£24.00
<i>10oz Sirloin</i>	£22.00

SIDES & SAUCES

Buttered Carrots Lemon, Mint & Parsley Buttered Green Vegetables Cabbage & Pancetta Rocket & Parmesan Salad Dauphinoise Potatoes Hand Cut Chips Brandy & Peppercorn Sauce Blue Cheese Sauce Garlic Butter	£3.00
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***Please let us know of any Allergens - Gluten Free and Dairy Free Menu Available**



SPRING A LA CARTE DESSERT MENU

TO FINISH

A Taste of Strawberries – Strawberry & White Chocolate Cheesecake, Strawberry Gel, Strawberry Salsa and a Strawberry & Yuzu Ice Cream	£7.50
Warm Sticky Toffee Pudding, Hot Toffee Sauce topped with Chantilly Cream	£6.50
Mango Tart, Mint Jelly, Crushed Meringue with a Lemon Sorbet	£7.00
Dark Chocolate Sphere filled with Raspberry Mousse, Raspberry Coulis & a Hot Chocolate Sauce	£8.00

Czerwik's Cheese Board

Selection of 4 Cheeses served with Artisan Biscuits, Chutney, Apple & Grapes

Single	£8.50
Sharing	£14.00

(Add a glass of Graham's 10 YO Port for £4 when ordering a Cheese Board)

After Dinner Drinks

Tea	£1.95	Phure Honeyed Gin	£3.20
Speciality Tea's	£2.50	Baileys	£3.30
Americano	£2.95	Tia Maria	£3.30
Latte	£2.95	Torres Spanish Brandy	£3.10
Cappuccino	£2.95	Graham's 10 YO Tawny Port	£7.00
Espresso	£2.95	Smokehead Whisky	£4.00
Double espresso	£3.95	Disaronno	£3.30
Mocha	£2.95	Patron XO Café	£4.00
Hot chocolate	£2.95	Kahlua	£3.30
Liquor coffees	£5.50		