

Mains

Turbot

Fillet poached in yorkshire rape seed oil on a haddock and sweetcorn chowder
£21

Lamb

Roasted rump with a mini shepherds pie and ratatouille
£19

Ribeye Steak

Served with cherry tomatoes, sautéed flat \ mushrooms, hand-cut chips and peppercorn sauce
£23

Duck

Pan-fried breast with a beef dripping potato cake, honey and orange glazed carrots and hazelnuts
£20

Sole and Crab

With a saffron and potato mousseline, seasonal vegetables and a rich bisque sauce
£19

Pork

Cider and maple glazed cheek, slow cooked belly & tenderloin with apples and samphire

£18

Butternut squash

Blue cheese and butternut squash cannelloni with pine nuts and sage butter

£14

Food allergies and intolerances -
Please speak to a member of staff about
your requirements.