



Starters

Bread & Olives - 6

Ciabatta Bread, Mixed Olives, Green Olive Tapenade, Infused Whipped Butter

Fresh Maldon Oysters - £4 each . £20 for 6

Served with a Chilled, Citrus Mignonette

Scallops - 14

Fresh Scallops Served With Pea Pure, Pancetta & Mixed Peppers

Prawn Star Martini ~ 11

King Prawns in a Home-Made Marie-Rose Sauce
With Lettuce, Paprika Cracker & Lemon

Tiger Prawns ~ 14

Cooked in a Garlic-Citrus Butter, With a Ciabatta slice

Devil's on Horse Back ~ 6

Dates wrapped in Bacon, in a Mustard Cream Sauce, With Ciabatta Slice & Whipped Butter

Soup of The Day - 7

Served with ½ a Cheese Toastie

Pork Trio - 9

Pan fried Pork Loin, with Crispy Bacon & Black Pudding, Apple Sauce, Sage, Lemon & Garlic

Fennel, Pesto & Mozzarella Arancini ~ 11

With Balsamic Pomodoro & a Garlic Pesto Dressing

Goats Cheese Salad (V) ~ 9

Served on a Pan-Fried Portobello Mushroom, Mixed Leaf, Walnuts & Balsamic dressing

Sauté Garlic Chestnut Mushroom Salad (Ve) ~ 9

Chestnut Mushrooms, Pan Fried with a Vegan Garlic & Citrus Butter

Served with Sliced Ciabatta & Baby Leaf Salad

Vegan Fennel & Mozzarella Arancini ~ 12

With Pomodoro & a Balsamic Glaze

Mains

Roast Sirloin of Beef ~ 23

Sliced roasted beef sirloin

Roast Lamb Best Ends ~ 26

French Trim Lamb Best Ends

Chicken Supreme - 22

French Trim Skin On Chicken Breast with Wingette

Mixed Roast ~ 26

A slice of Beef, a French trimmed Lamb Best End & ½ Chicken

Scarlett's Foraged Vegan Wellington ~ 19

Mushrooms, Nuts & Greens in a Vegan Pastry

Vegan Mediterranean Vegetable Tart ~ 16

Vegetable Roast (v) & (ve) ~ 16

Served with Roast Potatoes, Carrot, Parsnip, Broccoli, Yorkshire Pudding, Gravy & Stuffing

All roasts are served with Roast Potatoes, Carrot, Parsnip, Broccoli, Brussel Sprouts with Mango Chutney, Yorkshire Pudding, Gravy & Stuffing

Tomahawk - 72

1kg On The Bone Ribeye Steak Perfect for sharing between 2. Served with Mac'n'Cheese, Broccoli, Asparagus & Courgette, Triple Cooked Chips Tossed with Parmesan & Truffle Oil & Peppercorn Sauce

Fillet Steak ~ 34

8oz 28 Day Matured Fillet Steak with a Triple Cooked Chips Tossed With Parmesan & Truffle Oil, Grilled Portobello Mushroom & Beef Tomato, Served with Peppercorn Sauce

Surf & Turf - 47

Tiger Prawns with 8oz 28 Day Matured Fillet Steak, Grilled Portobello Mushroom & Beef Tomato

Herb Crumb Cod - 20

Cod Fillet With a Herb & Bread-Crumb Crust, Served with Sauté Potatoes, Spinach, Asparagus & Champagne & Saffron Butter

Scottish Salmon Fillet - 20

Served with a Lemon & Dill Cous Cous, Pak Choi and an Asian Dressing

Fresh Lobster - 54

Whole Hot Buttered Lobster with Garlic and Herb Butter (1 ¼ pound uncooked)

Sides

Cauliflower Cheese - 4

Extra Potatoes - 4

Extra Yorkie - 1.50

Extra Stuffing - 2

Sunday Veg - 4

Fries - 4

Garlic Ciabatta Bread - 5

Mac'n'Cheese - 6

Triple Cooked Chips Tossed in Parmesan & Truffle Oil - 6