



SPRING A LA CARTE MENU

TO START

Soup of the Day served with Homemade Bread	£6.00
Venison Scotch Egg, Parma Ham Crisp, Chilli Jam and Dressed Lambs Lettuce	£7.50
Scottish Mussels & Clams Cooked in a Coconut Milk based Coconut Thai Broth served with Crusty Bread	£7.50
Pan Seared King Scallops, Pea Purée, Minted Peas, Parma Ham and Parmesan Crisps finished with Chives and a Fried Quail Egg	£9.00
Baked Field Mushroom stuffed with Garlic Sautéed Wild Mushrooms and topped with a Parmesan & Parsley Crust, Lemon Mascarpone and a Poached Hens Egg	£7.00
Pan Fried Pigeon Breast, Carrot Purée, Baby Carrot, Pine Nut Granola, Parma Ham Crisps with a Red Wine Jus	£8.00

MAINS

Cornfed Roasted Chicken Breast, Glazed Chicken Oysters, Dauphinoise Potatoes served with a Creamed Leek, Kale and Baby Corn Fricassee	£16.00
Roasted Beetroot and Spinach Wellington, Sautéed Wild Mushrooms, Crispy Kale and a Balsamic & Beetroot Glaze	£13.00
Pan Roasted Cod Loin, Shrimp & Tagliatelle, Confit Tomatoes, Butter Sauce Topped with Parmesan	£16.50
Pan Roasted Lamb Cutlets, Garlic and Rosemary Gnocchi, Salt Baked Beetroot, Baby Carrots, Black Olive Soil, Beetroot Glaze and Roasted Carrot Purée	£18.50
3 Little Pigs - Pan Roasted Pork Fillet, Ale Braised Pig Cheek and Black Pudding, Fondant Potato, Red Cabbage Textures and a Red Wine Jus	£17.00
Surf 'n' Turf - 6oz Sirloin, King Prawns, Garlic Butter with a Rocket & Parmesan Salad	£20.00

Choice of Signature 28-day Steak served with Watercress & Blue Cheese Salad & Hand Cut Chips

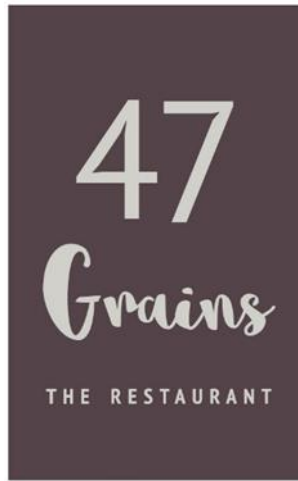
10oz Rib Eye £24.00

10oz Sirloin £22.00

SIDES & SAUCES

£3.00
Toasted Oat & Honey Glazed Carrots | Lemon, Mint & Parsley Buttered Green Vegetables | Rocket & Parmesan Salad | Dauphinoise Potatoes | Parsley, Pancetta and Parmesan Chips | Brandy & Peppercorn Sauce | Blue Cheese Sauce | Garlic Butter

***Please let us know of any Allergens - Gluten Free and Dairy Free Menu Available**



SPRING A LA CARTE DESSERT MENU

TO FINISH

Baileys and White Chocolate Cheesecake, White Chocolate Textures and Spring Berries	£6.50
Set Lemon Mousse, Frangipane, Oat Granola, Elderflower Gel and Candid Thyme	£6.50
Rhubarb and Vanilla Panna Cotta, Shortbread Biscuit, Berry Compote served with Strawberry and Yuzu Ice Cream	£7.00
Northern Bloc Sea Salt and Chocolate Ice Cream, Chocolate and Coco Nib Textures, Crushed Meringue with Micro Garnish	£7.00
Czerwik's Cheese Board	
<i>Selection of 4 Cheeses served with Artisan Biscuits, Chutney, Apple & Grapes</i>	
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		

