



## SPRING A LA CARTE MENU

### TO START

Soup of the Day served with Gluten Free Bread (GF) (DF)	£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 Gluten Free Bread (GF)	£7.50
Pan Seared King Scallops, Pea Purée, Minted Peas, Parma Ham and finished with Chives and a Fried Quail Egg (GF) (DF)	£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 (GF)	£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 (GF)	£16.00
Roasted Beetroot and Spinach Wellington, Sautéed Wild Mushrooms, Crispy Kale and a Balsamic & Beetroot Glaze (V)	£13.00
Pan Roasted Cod Loin, Shrimp & Tagliatelle, Confit Tomatoes, Butter Sauce Topped with Parmesan	£16.50
Pan Roasted Lamb Cutlets, Garlic and Rosemary Roast Potatoes, Salt Baked Beetroot, Baby Carrots, Black Olive Soil, Beetroot Glaze and Roasted Carrot Purée (GF) (DF)	£18.50
3 Little Pigs - Pan Roasted Pork Fillet, Ale Braised Pig Cheek, Roast Potato, Red Cabbage Textures and a Redcurrant Jus (GF) (DF)	£17.00
Surf 'n' Turf - 6oz Sirloin, King Prawns, with a Rocket & Parmesan Salad (GF) (DF)	£20.00

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

*10oz Rib Eye* £24.00

*10oz Sirloin* £22.00

### SIDES & SAUCES

Honey Glazed Carrots (GF) (DF)   Lemon, Mint & Parsley Green Vegetables (GF) (DF)	£3.00
Rocket & Parmesan Salad (GF)   Dauphinoise Potatoes (GF)   Parsley, Pancetta and Parmesan Chips (GF)	
Brandy & Peppercorn Sauce (GF)   Blue Cheese Sauce (GF)   Garlic Butter (GF)	



## SPRING A LA CARTE DESSERT MENU

### TO FINISH

Baileys and White Chocolate Cheesecake, White Chocolate Textures and Spring Berries	£6.50
Set Lemon Mousse, Elderflower Gel and Candid Thyme (GF)	£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 (GF)	£7.00

Czerwik's Cheese Board (GF)

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

<b>Single</b>	£8.50
<b>Sharing</b>	£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		

