



SUMMER A LA CARTE MENU

TO START

Soup of the Day served with Homemade Bread (GF)	£6.00
pHure Gin Cured Salmon, Pickled Fennel, Brown Shrimp, Lamb's Lettuce with a Lemon Dressing (GF)(DF)	£7.50
Scottish Moules Mariniere, Thyme, Cream & White Wine Sauce served with Crusty Bread (GF)	£7.50
Beer Braised Pig Cheek, Carrot Purée, Baby Carrots, Parma Ham Crisps and a Red Wine Jus (GF)(DF)	£8.00
Deville Chicken Livers, Mushroom, Fresh Chilli in a Creamy White Wine Sauce served on a Crostini with Crispy Chicken Skin (GF)	£8.00
Charred English Asparagus, Lemon Butter*, Poached Hens Eggs, Olive Powder with Hollandaise Sauce* (GF)	£7.50

MAINS

Chicken Breast stuffed with Spinach and Oyster Mushrooms, Chicken and Chorizo Croquette, Spicy Carrot Purée, Tenderstem Broccoli with Red wine Jus (DF)	£16.50
Seared Seabass, Haricot Beans, Wilted Spinach, Patatas Bravas served with a Mediterranean Tomato Sauce (GF)(DF)	£15.00
Curry Charred Cauliflower, New Potatoes, Coconut Milk, Coriander Seeds, Fresh Tomatoes served with Rice (GF)(DF)	£14.00
Duo of Lamb - Lamb Rump, Pressed Lamb Belly, Dauphinoise Potatoes*, Charred Asparagus, Minted Pea Purée and Red Wine Jus (GF)(DF)	£18.00
Lobster Rock Pool - Roast Half Lobster, Fondant New Potatoes, Clams, Mussels, Crayfish, Buttered Samphire served with a Lobster Bisque (GF)	£20.00
Surf 'n' Turf - 6oz Sirloin*, King Prawns, Garlic Butter* with Skinny Fries and a Rocket & Parmesan* Salad (GF)	£20.00

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

<i>10oz Rib Eye*</i>	£24.00
<i>10oz Sirloin*</i>	£22.00

SIDES & SAUCES

	£3.00
Lemon Buttered Asparagus (GF) Jersey Royal Potatoes (GF)(DF) Sautéed Garlic Wild Mushrooms*(GF)	
Rocket & Parmesan* Salad (GF) Dauphinoise Potatoes (GF) Hand Cut Chips (GF) Brandy & Peppercorn Sauce (GF) Blue Cheese Sauce (GF) Garlic Butter (GF)	

Please let us know of any Allergens

Items marked with an * may be altered or removed to make some dishes Dairy Free



SUMMER A LA CARTE DESSERT MENU

TO FINISH

Warm Poached Pear, Butterscotch Sauce, Brandy Snaps and Salted Caramel Ice Cream (GF)	£7.00
Double Chocolate layered Mousse, Vanilla Chantilly Cream, Fresh Raspberries and Chocolate Curls (GF)	£6.50
Mixed Fruit Brûlée (GF)	£7.00

Czerwik's Cheese Board (GF)

Selection of 4 Cheeses served with 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	Baileys	£3.30
Speciality Tea	£2.50	Tia Maria	£3.30
Americano	£2.95	Torres Spanish Brandy	£3.10
Latte	£2.95	Graham's 10 YO Tawny Port	£7.00
Cappuccino	£2.95	Smokehead Whisky	£4.00
Espresso	£2.95	Disaronno	£3.30
Double Espresso	£3.95	Patron XO Café	£4.00
Mocha	£2.95	Kahlua	£3.30
Hot Chocolate	£2.95		
Liquor Coffees	£5.50		