



SUMMER A LA CARTE MENU

TO START

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

MAINS

Chicken Breast stuffed with Spinach and Oyster Mushrooms, Chicken and Chorizo Croquette, Spicy Carrot Purée, Tenderstem Broccoli with Red wine Jus	£16.50
Seared Seabass, Haricot Beans, Wilted Spinach, Patatas Bravas served with a Mediterranean Tomato Sauce	£15.00
Curry Charred Cauliflower, New Potatoes, Coconut Milk, Coriander Seeds, Fresh Tomatoes served with Mini Naan Breads and Raita	£14.00
Duo of Lamb - Lamb Rump, Pressed Lamb Belly, Dauphinoise Potatoes, Charred Asparagus, Minted Pea Purée and Red Wine Jus	£18.00
Lobster Rock Pool - Roast Half Lobster, Fondant New Potatoes, Clams, Mussels, Crayfish, Buttered Samphire served with a Lobster Bisque	£20.00
Surf 'n' Turf - 6oz Sirloin, King Prawns, Garlic Butter with Skinny Fries and a Rocket & Parmesan Salad	£20.00
Choice of Signature 28-day Aged Steak served with Watercress & Blue Cheese Salad & Hand Cut Chips	
10oz Rib Eye	£24.00
10oz Sirloin	£22.00

SIDES & SAUCES

Lemon Buttered Asparagus Jersey Royal Potatoes Sautéed Garlic Wild Mushrooms Rocket & Parmesan Salad Dauphinoise Potatoes Hand Cut Chips Brandy & Peppercorn Sauce Blue Cheese Sauce Garlic Butter	£3.00
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Please let us know of any Allergens - Gluten Free and Dairy Free Menu Available



SUMMER A LA CARTE DESSERT MENU

TO FINISH

Warm Poached Pear, Toasted Oat Granola, Butterscotch Sauce, Brandy Snaps and Salted Caramel Ice Cream	£7.00
Double Chocolate layered Mousse, Vanilla Chantilly Cream, Fresh Raspberries and Chocolate Curls	£6.50
Mixed Fruit Brûlée with Homemade Shortbread	£7.00
White Chocolate and Raspberry Cheesecake, Crumb with Raspberry Sorbet	£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	£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		

