

### Starters

Seasonal soup, fresh bread £6.50

Crispy chilli beef, Asian salad, toasted cashew nuts £7.50\*

King prawn satay skewers, salad garnish, spiced peanut sauce £8.00\*

Mozzarella & basil arancini balls, arrabiata sauce £6.75

Poached pear, goats cheese, caramelised walnuts, beetroot purée, rainbow chard £7.25\*

Smoked mackerel pot, lemon butter, salad, toasted sourdough £7.00

### Mains

Pan fried duck breast, parmesan gnocchi, spinach, wild mushroom, broccoli, beetroot purée, jus £17.50

Tandoori spiced swordfish, cucumber raita, Bombay potatoes, coriander purée, tenderstem broccoli £19.50

Roasted lamb rump, walnut Greek style salad, pomegranate & tarragon dressing, orange segment, balsamic glaze £18.00\*

Aspall braised pork belly, baked apple purée, lyonnaise potatoes, kale, green beans, crackling, jus £15.50

Buffalo mozzarella & Mediterranean vegetable tarte tatin, sun dried tomato & rocket salad,  
pine nut basil pesto £14.00 \*

Spiced cauliflower mixed bean coconut curry, butternut squash, spinach, brown rice £13.00

Basil crusted seabass, cherry vine tomatoes, white wine & red pesto sauce, tuile, black olive crumb, new potatoes £16.00\*

Sirloin steak 10oz, field mushroom, vine tomatoes, hand cut chips, choice of peppercorn or blue cheese sauce £26.00

### Sides £3.75

~ Green beans with bacon & shallots

~ Seasonal vegetables

~ Garden salad

~ Greek salad

~ Creamy mash

~ Hand cut chips

~ Fingerling potatoes, butter & fresh herbs

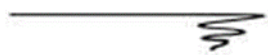
Menu ingredients are subject to change without notice due to seasonality and availability

*\*Contains nuts*

**Food allergies and intolerances:**

*Please ask a member of staff if you require information on the ingredients in the food we serve.*

**Please note:** *No smoking of any kind is permitted in the restaurant.*



Puddings

£6.50

Pear & rhubarb crumble, vanilla ice cream

Mocha coffee cream mousse, shortbread

Banana bread & butter pudding, toffee custard, caramelised banana

Raspberry & vanilla bavarois, Chantilly cream

Vegan & gluten free chocolate cake, chocolate sauce, dairy free vanilla ice cream

Cheese selection, mixed crackers, celery, grapes, fig relish £8.00

Ice cream & sorbet

Dessert wines

Please ask for our wine list

Hot drinks

**teapigs.**

Tea for 1 £2.55      Tea for 2 £4.10

Everyday Brew  
Darjeeling Earl Grey  
Mao Feng Green Tea  
Super Fruit  
Chamomile Flower  
Peppermint Leaves  
Lemon Ginger

Chocolate & Mint  
Jelly & Ice Cream  
Honeybush & Rooibos (naturally caffeine free)  
Rooibos Crème Caramel (naturally caffeine free)  
Spiced Winter Red Tea  
Silver Tips White Tea

Cafetiere of coffee £2.95  
Espresso single £1.80 double £2.50  
Americano £2.00  
Cappuccino £2.50  
Latte £2.60  
Macchiato £2.60  
Flat white £2.75

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