



## Ala Carte Menu

Available Wednesday- Saturday

### To Start

- Olive bowl 3.95 **cbgf**  
Fresh bread and butter 3.50  
Pork Crackling 3.95 **cbgf**

### Starters

- Nduja scotch egg 7.95  
Pear compote, pear and cashew salad  
Tandoori Monkfish 8.25  
Toasted peanut, squid ink risotto, mango and chilli salsa **cbgf**  
Duck spring roll 7.95  
Roast plum, plum hoisin sauce, coriander  
Poached egg 6.95  
Tenderstem broccoli, toasted almonds, parsnip and apple puree, sultanas soaked in brandy **v cbgf**  
Camembert 7.95  
Baked camembert. served with crispy pickled onion, apricot jam and focaccia crisp bread  
**v cbgf**

### Mains

- Bang Bang cauliflower 16.95  
Marinated, roast cauliflower, glazed in spicy peanut sauce. Served with chilli rice, Asian cabbage slaw, broccoli, carrot and poppyseed spring roll **vg**
- Hake supreme 20.50  
With smoked butter potatoes, Goma seaweed and parsley cream sauce, braised 'n' torched turnip, and blistered cherry tomato **cbgf**
- Sirloin steak 23.95  
Cooked to your liking with our homemade chips, peas, mushroom, grilled tomato, peppercorn sauce **cbgf**
- Chicken breast 16.95  
Roast chicken breast, with caramelised onion and toast puree, beer braised pearl barley, a herb crusted carrot and chicken sauce
- Pork tenderloin 17.95  
butternut squash and garlic puree, black pudding, Lyonnaise potatoes, buttered savoy cabbage, crackling, red wine and sage jus **cbgf**
- Beef wellington to share (24 hr pre-order required) £50  
Fillet steak wrapped with spinach, mushroom duxelles, prosciutto ham and pancake in puff pastry.  
Served with dauphinoise potatoes, mixed roast vegetables

Side of fresh vegetables 4.95 **cbgf**  
**V=vegetarian, vg=vegan, cbgf= can be made gluten free**

If you require information regarding the presence of allergens in any of our food or drinks please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients