

Bread + Oil	£3
Olives	£3

### **Starters**

Seasonal soup (V)	£6
Salmon & prawn mousse, radish rémoulade and poppy seed straw	£9
Baked camembert, rosemary & honey with fresh fig & pear (for 2) (V)	£14
English asparagus with shaved parmesan, lemon oil (V)	£7.50
Chicken liver pate, caramelised onion marmalade with crostini	£7
Butternut squash & brie Arancini, smoked paprika mayonnaise	£7
Moules Mariniere pommes frites	£8.50

### **Mains**

Fillet of beef medallions, roasted vegetables, red wine sauce & chervil crushed new potatoes	£24
Blackened Mahi Mahi(dorado), buttered rainbow chard, kale & wild rice	£20
Three bone French trimmed lamb, smoked shallot puree, pan roasted Parisienne potatoes and minted peas	£24
Guinea Fowl, sweet potato, black bean & chorizo curry	£18
Herb crusted pork tender loin, parmesan mash potato & a wild mushroom sauce	£18
Pan roasted hake fillet, mushroom & pea fricassee, herb new potatoes	£19
Pan roasted butterflied seabass served with a Peppermill salad & new potatoes	£18
Soy glazed bok choy, chard, red pepper & sweet potato stir fry (Vg)	£16
Mixed vegetable tabbouleh with asparagus, rocket, lemon juice and olive oil (Vg)	£16

8oz flat iron £18      8oz Sirloin £24      8oz rib eye £24

*All of our steaks are dry aged for 35 days & cooked on our flame grill for that extra flavor*

*Served with triple cooked chips & sautéed chestnut mushrooms*

Add a choice of sauce: Peppercorn, Red wine, Blue cheese or horseradish cream £3

*If you suffer from a food allergy or intolerance and would like to know more about the ingredients we use please ask a member of the team before placing your order.*