



# À LA CARTE MENU

## STARTERS

**HOMEMADE SOUP OF THE DAY** V

£7

*Served with warm crusty bread and butter.*

**HALLOUMI FRIES** V

£8

*Panko-coated halloumi sticks with a sweet chilli dip.*

**KING SCALLOPS** (Seasonal)

£13

*Served with black pudding, beetroot, goat's cheese and coulis.*

**CHEF'S CHICKEN LIVER PÂTÉ**

£9

*Chef's pâté served with a red onion chutney and brown bread.*

**CALAMARI**

£12

*Served with a soy chilli mayo.*

**CRAB AND AVOCADO SALAD**

£12

*Prawns, smoked salmon, pink grapefruit dressing.*

**CRISPY CHILLI BEEF**

£11

*Strips of the best cut of beef cooked in soy and sweet chilli, with Asian slaw.*

**TIGER PRAWNS**

£13

*Cooked in garlic butter and finished with a sweet chilli glaze.*

## MAIN COURSE

**PAN-SEARED DUCK BREAST**

£25

*Summer squash panachet, sautéed new potatoes, pea purée and red wine jus.*

**ROASTED CHICKEN SUPRÊME**

£19

*Fondant potato, confit chicken lollipop, blueberry compote, chantenay carrots, pancetta and wild mushroom sauce.*

**AGED BEEF BOURGUIGNON**

£18

*Premium cuts of beef slowly braised over 36 hours in rich red wine and served with mashed potato.*

**FILLET STEAK**

£31

*Only the finest: a beautiful cut of steak served with chips, onion rings, tomato, mushroom and your choice of sauce.*

**FRESH SALMON LINGUINE**

£19

*A seared fresh fillet of salmon served on a bed of sun-dried tomato, fresh basil and pesto linguine.*

**FILLET OF SEABASS**

£23

*Potato rosti, sautéed spinach and sauce vierge.*

**THAI GREEN CURRY**

£18

*Thai green curry served with jasmine rice, prawn crackers and your choice of chicken or king prawns.*

**LAMB RUMP**

£26

*Garlic and mint crushed potatoes, curly kale, orange carrots and thyme jus.*

**SEASONAL RISOTTO** V

£16

*Ask for our current flavour...*