

Monday 12th March 2018

Chambord Royale.....£8.50

Creamy Parsnip Soup, Curried Honey Dressing	£6.5
Twice Baked Brie & Broccoli Cheese Soufflé	£8/14
Baked Camembert, Sour Cherry & Cranberry Chutney, Toast	£13
Garlic King Prawns, Homemade Bread, Lime	£8.5
Crispy Whitebait, Aioli, Lemon	£7
Ham Hock & Parsley Terrine with Piccalilli & Toast.....	£8
Confit Pheasant, Caesar Salad & Balsamic Glaze	£8

Baked Butternut Squash & Chickpea Falafels, Cauliflower Cous Cous, Feta	£16.5
Deep Sea Mussels a la Marinere, Skinny Fries	£8.5/16
Line Caught Hake, Crushed New Potatoes, Spinach, Lemon & Caper Butter Sauce	£18.5
Wild Sea Trout, Pearl Barley, Braised Leek, Preserved Lemon & Chives.....	£18
Red Lion Cheeseburger, Crispy Onions, Skinny Fries	£13.5
Roast Chicken Breast, Sautéed Potatoes, Chorizo, Spinach & Jus.....	£16.5
Salt Marsh Lamb Rump, Dauphinoise, Cavolo Nero, Red Wine Sauce	£19.5
Steak, Portobello Mushroom, Spinach, Green Peppercorn Sauce & Chips.....	Fillet..... £29.5
	Bavette..... £19.5

Onion Rings £5 Cabbage, Peas & Bacon £4.5 Mixed Leaf Salad £3.75 Mash £4.5
Sweet Potato Chips £4.5 Chips & Aioli £3.75 Skinny Fries £3.5 Truffle, Parmesan Fries £5

Warm Dark Chocolate Fondant with Blood Orange.....	£8.5
'Cranachan' Honey, Whisky, Raspberry, Oats & Pistachio Cake	£7
Sticky Toffee Pudding, Toffee Sauce with Clotted Cream Ice Cream.....	£6.5
Assiette of Ice Cream & Sorbets.....	£6
Plate of Cheese with Apple, Crackers and Chutney.....	£10.5

Dessert Cocktails Espresso Martini, Maple Old Fashioned

Now serving Brunch on Saturday's 9:00-12:00, Please ask for details

Please be aware that some of the meats and fish are served medium rare. Some dishes may contain nuts, dairy, shellfish, wheat and egg products. Please speak to a member of staff with any questions

Please be aware that tables of 6 guests and above will have a 12.5% gratuity charge added to your table.