

EVENING À LA CARTE

Bread & butter £2

Provençal olives £2.75
£3.50

Moroccan spiced hummus & Mediterranean bread

STARTERS

Soup of the day
Toasted focaccia £6

Brie, apple & walnut parcel (v)
Rocket salad, celeriac puree, beetroot puree £7

Red Leicester scotch egg
Piccalilli, watercress salad
£7.50

Fishcake
Watercress salad, tartare sauce
£7.50

Chicken spring rolls
Soused courgette & carrot, sweet chilli sauce
£7.50

Escargots
*Parsley & garlic butter, pea shoot salad, toasted
baguette*
£8.50

SIDES

Cheesy croquettes
£3

Parmesan & truffle
oil dusted French
fries
£4

Garlic bread with
cheese
£3.50

House salad
£3

Avocado chips
£4

*If you suffer from
any food allergies or
intolerances, please
speak to a member
of the team.*

FISH DISHES

Provence herb battered hake
Aioli sauce, peashoot salad, French fries
£12.50

Deep fried soft shell crabs
Sweet chilli sauce, mixed leaves, avocado
chips £13

Whole pan roasted plaice
*Sauteed new potatoes, chorizo, shiitake
mushrooms, parsley butter sauce*
£16.50

Seabass fillet
Fondant potato, curly kale, lobster bisque
£16.50

GRILL

French onion beef burger
Braised brandy onions, emmental cheese, brioche bun, burger sauce, French fries
£12.50

8oz Sirloin steak
Watercress salad, béarnaise sauce, hand cut chips £19

8oz Ribeye steak
Watercress salad, blue cheese butter, hand cut chips £22

Fried egg £1 *Back bacon* £1

MAINS

Corn fed chicken
Caesar salad, bacon, parmesan, croutons £14

Pan fried gnocchi (v)
Mixed mushrooms, white wine veloute, watercress salad, truffle oil £13.50

Honey & herb crusted lamb shoulder
Tenderstem broccoli, carrots, fondant potato, red wine jus
£17.50

Pork belly
Garlic croquettes, savoy cabbage, butternut squash puree
£15.95

Smoked duck breast
Purple sprouts, mango, mixed leaves, pickled radish, pecan nuts £14.95

Confit duck leg
Grilled fennel, red cabbage, crushed new potatoes, onion puree £15.95