

STARTERS

Crispy Calamari

Garnished with red chilli, spring onion, lime & homemade tartare sauce. (F,E,MU,G)

Beef Brochettes

Cubed Beef Served with Red onion & Parsley salad

Goat Cheese

Served on a bed of sweet and smooth Cranberry Sauce candy betroot topped with crushed walnuts, pomegranate and honey (SD,N,M)

Tzatziki

Cucumber , Yoghurt, Dill (D)

Halloumi Noel

Halloumi, spiced honey, herbs & pomegranate (D)

Prawn Cocktail

Prawns served on a bed of gem lettuce & avocado topped with mair rose sauce (E,CR,MU,SD)

Filo Pastry

Feta, red onion, parsley & spinach wrapped in pastry, served with homemade sweet chilli sauce. (G,M,E)

ROAST & MAINS

Roast Beef

Roast Turkey

Lamb Shank

Nut Roast

All Roast served with maple mustard glazed parsnips, Honey roasted baby carrots, homemade Yorkshire pudding, duck fat roasted potatoes, Cauliflower cheese, Tenderstem broccoli & gravy (G,SO,MU,M,E,C)

Pan Seared Seabass

Pan seared fillets served on a bed of creamy garlic turmeric mixed baby vegetables, baby potato & lime (F,M)

WAGYU + 15.9

200 gram A5 -wagyu with asparagus, portobello mushroom, cherry tomatoes, chunky chips and peppercorn sauce (M,G,SO)

Confit Duckleg

Honey & orange glazed duck leg served with dauphinoise potato (M)

Crowned Burger

Grilled Beef burger, pulled brisket, onion rings, beef tomato, gem lettuce, Bang-bang sauce & chunky chips (SD,MU,M,G,E,C)

Truffle Chicken Penne

Chicken breast, creamy white wine sauce, portobello mushrooms, truffle oil & truffle paste, penne and parmesan cheese (M,G,SD,E)

Chicken Milanese

Chicken escalope served on a bed of penne pasta cooked in creamy napolitana sauce topped with parmesan cheese (M,G,MU,E,C)

FOR THE TABLE

Asparagus £7 | Chips £5 Truffle Chips £9 | Sweet potato fries £5 | Mixed Salad £5 | Honey Roasted Baby Carrots £6 | Duck Fat Roasted Potatoes £6 | Cauliflower Cheese Gratin £4 | Homemade Yorkshire pudding £4 | Gravy £2 |

FOOD ALLERGY NOTICE:

ALL BREADS MAY CONTAIN NUTS AND SESAME. THE OILS USED IN OUR RESTAURANT ARE MODIFIED OILS. THEY CONTAIN SOY. C-Celery / G-Gluten / CR-Crustaceans / E-Eggs / F-Fish / L-Lupin / M-Milk / MO-Molluscs / MU-Mustard / N-Nuts / P-Peanuts / SS-Sesame Seeds / SO-Soya / SD-Sulphur Dioxide

Food allergies before ordering your food & drink, please speak to member of staff if you have any allergies or would like to know more about the ingredients. We can not guarantee that all our dishes are 100% free from nuts or their derivatives.

A discretionary 10% service charge will be applied to your bill.