


Dinner Menu


Nibbles

 Marinated Olives with Crusty Bread(g)	£5.99
 Hummus with Pita Bread(g)	£5.99
Cheese Arancini (m,g,e,so,ce,mu)	£5.99
 Garlic Cheese Bread(g,m,s,so)	£5.25

Starters

 Chef Soup of the Day	£7.50
Served with a Crusty Bread Roll and Butter.	
 Grilled Asparagus (d,c,e,su)	£7.95
This delightful vegetarian dish features tender grilled asparagus paired with a poached hen's egg, sun-dried tomatoes, served with rich Hollandaise sauce.	
 Vegetable Gyoza (ce,g,mu,s,sy)	£7.50
A delicious Asian inspired dumpling stuffed with vegetable and tofu.	
Duck Hoisin Gyoza (e,ce,g,cr,f,m,sy)	£7.95
A delicious duck dumpling flavour with Hoisin sauce.	
Chicken Liver Parfait (su,d,n,e)	£7.95
Smooth chicken liver and cognac parfait served with brioche, red onion marmalade and balsamic glaze.	
Grilled Figs (n,mu,su,d)	£7.95
Served with stilton, Parma ham, walnuts, heritage beet root, raspberry sauce and crisps.	
 Deep Fried breaded camembert (d,c,g)	£7.95
Served with crispy leaves salad, toasted bread and cranberry relish.	
Lambert Prawn Cocktail (e,mu,g,f,cr,)	£7.95
Served with baby gem tomato, cucumber, Bloody Mary and homemade focaccia tuille.	

Salads

 Greek Salad (vg)	Small £7.95 Large £12.95
Olives, Greek feta, mint, cucumber, cherry tomatoes, mixed leaves Tossed in a Vinaigrette dressing	

Sides

Chunky Chips -----	£4.25
French Fries -----	£3.95
Cheesy Fries -----	£4.25
Bowl of Olives -----	£4.95
Ciabatta Garlic Slices -----	£4.25
Mashed Potatoes -----	£3.95
Potato Wedges -----	£4.25
Bowl of Green Salad -----	£4.25
Onion Rings -----	£3.95

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All prices include VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill. All items subject to availability. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens.


E-Egg, CE-celery/celeriac, CR-crustaceans, F-fish, M-milk, MU-mustard, P-peanuts, SY-soya, G-gluten, LU-Lupin, MO-molluscs, NU-nuts, S-sesame seed, SU-sulphur dioxide.

Main Courses

Roast Medallion of Cod Filet (f, c, g, cr,) £20.95
Resting on wilted spinach leaf, grilled fennel and steamed new potatoes served with langoustine sauce.

Pan seared Sea Base (f,c,g) £18.95
Served with orzo pasta, baby tender stem broccoli, dressed with a basil infused oil.

Oven Roast Cajun Salmon (f,g,sy) £22.95
Roasted Atlantic salmon seasoned in Cajun spice. Served with seasonal salad of new potatoes, cherry tomato, green beans and dressed with lemon & toasted sesame seed.

 **Mediterranean Stuffed Aubergine** (c) £17.95
Served with Mediterranean vegetables & topped with vegan feta cheese and herb pesto.

Slow Braised Beef Brisket (d,su,ce,) £20.95
Served with buttered mashed potato, tender stem broccoli and red wine jus.

Grill Gressingham Duck Breast (d,su) £22.95
Served with pomes puree, green beans, blood orange and rosemary jus.

Oven Roasted Rump of Lamb (su,d) £24.95
Served with dauphinoise potatoes, green beans and Rosemary jus. (Cooked Medium)

Grill 8oz Sirloin Steak (d) £36.95
Cooked to your liking served with grilled tomatoes, sautéed mushroom, Parmigiano and white truffle oil infused triple cooked chunky chips.
Additional Fried Egg £2.50 Pepper Corn Sauce £3.50 Red Wine Sauce £3.50

Grilled Corn-fed Supreme of Chicken (d,ce) £20.95
Served with dauphinoise potatoes, garnished with a timbale of ratatouille & thyme Jus.


Pot Roasted Ballotine of Pork Fillet (e,d,su,g) £22.95
Served with crispy bacon, creamed savoy cabbage, ham croquet, red wine and thyme jus.

Beef Sizzler (ce, sy,g) £20.95
Sizzling Teriyaki Beef served with stir fried crispy vegetables and steamed jasmine rice.

Chicken Sizzler (ce,sy,g) £18.95
Sizzling Teriyaki Chicken, served with stir fried crispy vegetables and steamed jasmine rice.

Katsu Pork Curry (ce,e,g,d) £20.95
Deep fried tenderized breaded pork escalope served with mildly spiced coconut cream, butternut squash, carrot and steamed jasmine rice.

Katsu Chicken Curry (ce,e,g,d) £18.95
Deep fried tenderized breaded chicken served with mildly spiced coconut cream, butternut squash, carrot, and Steam jasmine Rice.

 **Smoked Tofu & Egg Noodle** £16.95
Smoked tofu seasoned in teriyaki sauce. Served with crispy vegetables and egg noodle.

More Choices on Indian Menu

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Indian Menu

Starters

Lamb Seekh Kebab (D, C, G)

£6.95

Marinated Lamb Mince, flavoured with aromatic spices, finished in the oven served with refreshing mint yoghurt

Lamb Samosa

£6.25

Crispy fried Indian snack, filled with spiced lamb mince served with a mint yoghurt



Vegetable Samosa (C, G, SY, C, D)

£6.25

Crispy fried filo pastry with spiced vegetables, served with Tamarind Chutney



Onion Bhaji

£6.25

Delicious Indian Crisp fried snack served with minted yoghurt



Curries

Butter Chicken Masala

£18.95

Rich creamy chicken curry in seasoned tomato gravy, mild & slightly sweet. Served with Rice and Naan Bread. (D, CE, MU, G,

Chicken Achaari

£18.95

Indian style, pickle-flavoured medium hot curry with Smokey aromas and served with Rice and Naan Bread. (G, MU, CE)

Lamb Rogan Josh.

£18.95

Marinated Lamb slow cooked in hot spiced gravy, served with Rice and Naan Bread. (C, MU, G, CE,)

Kheema Masala.

£18.95

Rich flavoured dish with ground lamb and a blend of spices served with rice, poppadum and naan bread.





Sweet Potato, Chickpea & Spinach Curry

£15.95

Mildly spiced sweet potato, chickpea & spinach simmered in an Indian style Curry sauce, served with Rice and Naan Bread.

Mild 

Medium  

Hot   

Lunch: 12pm to 2.30pm

Dinner: 6pm to 9.30pm

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Desserts

	Passion Fruit Cheesecake	£7.95
	Classic set cheesecake made with cream cheese & Zest citrus puree with a passion fruit glaze on a biscuit base served with a scoop of vanilla ice cream.	
	Champagne & Strawberry Mousse	£7.95
	Strawberry mousse laced with champagne, topped with a champagne glaze and a fresh strawberry. Served with mango sorbet.	
	Tiramisu Dome White Cappuccino Cream	£7.95
	Classic Italian dessert made with mascarpone cheese and coffee-soaked sponge.	
	Dark Chocolate Brownie	£7.95
	Homemade Rich chocolate brownie topped with a chocolate button served with white chocolate ice cream.	
	Sticky Toffee Pudding	£7.95
	Sticky toffee pudding made with real date and cinnamon served with a scoop of vanilla ice cream.	
	Selection of Ice Cream	3 Scoops - £6.50 2 Scoops - £5.00
	Vanilla, Chocolate, Strawberry, Honeycomb, Rum & Raisin Cookies n cream, Mint Chocolate Chip & white chocolate.	
	Selection of Sorbet	3 Scoops - £6.50 2 Scoops - £5.00
	Lemon, Raspberry, Mango, Blood Orange	



Tea/Coffee

Flat White Coffee	£3.95
Americano	£3.20
Espresso	£2.60
Cappuccino	£3.95
Latte	£3.95
Hot Chocolate	£3.95
Mochaccino	£3.95
Tea	£3.50
Selection of Fruit Teas	£3.75
Selection of sweet Biscuits	£3.50

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