

To Start

Chef's homemade gazpacho, crispy baguette crostini (GFA), basil oil & beetroot coulis (V)

Sweet chilli spiced tiger prawn skewer, Chinese inspired salad, soy dressing, fresh lime wedge (GFA)

Quarter kilo moules mariniere, crusty bread (GFA)

Grilled peppered smoked mackerel, chargrilled bruschetta, tomato salsa

Mains

Chicken schnitzel breaded butterflied chicken escalope, house fries, creamy wild mushroom sauce

Chargrilled swordfish steak Caesar salad *(no anchovies)* cos lettuce, parmesan, crispy onions, homemade Caesar dressing

Creamy pesto rigatoni sun blushed tomatoes, fresh rocket, parmesan & garlic breadcrumb (V)

Chargrilled 6oz flattened "Steak au Poivre" house fries, grilled cherry vine tomatoes (GF)

Desserts

Strawberry shortcake ice cream sundae, sticky whipped cream, chopped roasted nuts, maraschino cherry (GF, V) (contains nuts)

Lime & coconut posset, crushed meringue, pina colada ice cream (V, GFA)

Belgian chocolate brownie, chocolate sauce, Yorvale vanilla pod ice cream (V, GFA)

Classic crème brûlée, homemade shortbread, fresh raspberries (V, GFA)

Available sides

Garlic French beans (V, GF).....£4.50
Peppercorn sauce (V).....£4.25
Garlic flat bread.....£4.00

2 Courses £25.00 3 Courses £30.00

Allergen Information: GF & GFA dishes - Please be aware, although dishes are made/available with non-gluten ingredients, all our dishes are prepared in kitchens that are not an allergen free zone where wheat, nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely "free from" traces of allergens. We use vegetable oil in our fryers, these are used for various products and therefore may contain gluten, crustacean, fish, dairy, wheat & nut allergen traces. Some dishes can be adapted for dietary/allergy requirements — Please ask a team member at time of ordering.

DIETARY INFORMATION: V vegetarian | VA vegetarian available | VE Vegan | DF Dairy free