

DINNER MENU

2 Courses 28 / 3 Courses 30

STARTERS

Scallops, Black Pudding, Pea Puree

Mackerel, Beetroot, Horseradish Panna Cotta

Home-Smoked Gressingham Duck Breast, Roasted Fig, Salted Celeriac

Quinoa Seed Tartlet, Caramelised Onion, Sweet Potato (vg)

MAINS

Seafood Linguine, Samphire, Cherry Tomatoes

Fish of the Day, Pancetta Puy Lentils, Chive Sauce

28day DryAged Rib-Eye, Sautéed Potatoes, Café de Paris Butter

Roasted Seitan, Vegetable Ragu, Kale Rosti (vg)

AFTERS

Flight of Puddings



LIGHT LUNCH

Cheeseburger and Chips	8
Ham, Eggs and Chips	9
Hotdog, Crispy Onions and Chips	7
Beer Battered Cod and Chips	9
Tartare Sauce and Mushy Peas	
Portobello Mushroom Burger and Chips (v)	8
Pie of the Day, Mash and Gravy	9
SIDES	

3

2.5

BREAKFAST

Sausage & Egg Bap	4.5
Bacon & Egg Bap	4.5
Egg & Mushroom Bap (v)	4.5
Two Poached Eggs on Sourdough (v)	6.5
Smashed Avocado (vg)	7.5
Sourdough, Roasted Cherry Tomatoes, Balsamic Glaze	
Brioche French Toast (v)	7.5
Berry Compote, Greek Yoghurt, Mixed Nut Crumb	
BRUNCH	
English Breakfast	9
Sausage, Bacon, Eggs, Mushroom, Black Pudding, Hash	
Brown, Baked Beans, Tomato, Fried Bread or Toast	
Eggs Benedict	
Two Poached Eggs & Hollandaise on	
Toasted English Muffin	
Ham	8
Spinach and Mushroom (v)	8
Smoked Salmon	8.5
Hummus Eggs (v)	8
Two Poached Eggs, Beetroot Hummus, Spinach,	

Tomatoes, Mushrooms on Sourdough

Creamy Garlic Mushrooms on Sourdough

Mushroom Toast (v)

Chips

4.5	Cheesy Chips	3.5
4.5	Bacon Cheesy Chips	4
6.5	Curly Fries	3.5
7.5	Skinny Fries	3
	Sweet Potato Fries	4
7.5		

HOT DRINKS

Pot of Infusions Tea

Pot of Breakfast Tea	2.3
Mug of Tea	1.8
Filter Coffee	1.8

SMOOTHIES

0	Mango, Kale, Spinach, Apple	4
8	Broccoli, Celery, Banana, Pineapple	4
8.5	Strawberry, Apple, Banana	4
8	Blueberry, Ginger, Carrot	4

SANDWICHES, SALADS & SOUPS SEE OUR DAILY BOARD

Gluten Free Bread Available

7.5