

## Appetisers

Homemade dips served with sea salt and olive oil croutons **£4 each**

Choose from:

- Pickled red pepper
- Black olive tapenade
- Basil pesto
- Aubergine caviar
- Balsamic courgettes

Homemade breads olive oil, balsamic and butter **£4**

Nocellara Olives **£4**

## Starters

Cured and grilled monkfish, smoked apple puree, confit fennel **£8.50**

Lobster and courgette salad with apricot and almonds **£9.50**

Creamed Girolle mushrooms, pea mousse and truffle on  
toasted sourdough **£8.50**

Heritage tomato salad with pine nut dressing (VE) **£7**  
(add smoked burrata: **£4**)

White onion and parmesan soup (V) **£6.50**

## Mains

Grilled salmon, truffle macaroni, baby spinach, Cornish Kern	<b>£18</b>
Butter poached cod loin, borlotti beans, chicken wing, pickled onion & vanilla	<b>£19</b>
Haddock and chips with crushed peas	<b>£16</b>
Caesar salad with pickled anchovies, served with grilled chicken or salmon	<b>£14.50</b>
Buttered chicken breast potato gnocchi, baby artichoke, broad beans and chervil sauce	<b>£17.50</b>
Risotto "Prima Vera" courgette tempura (VE)	<b>£13</b>

## Steaks, Burgers and Pies

Pie of the day with buttered peas and mash	<b>£16</b>
Cheese and potato pie with mixed greens (V)	<b>£15</b>
10oz Sirloin <i>Served with triple cooked chips and Café de Paris butter</i>	<b>£29</b>
8oz fillet <i>Served with triple cooked chips and Café de Paris butter</i>	<b>£34</b>
8oz beef burger <i>Topped with Gruyere cheese &amp; sweet caramelised onion jam, served with chips</i>	<b>£16</b>
Buttermilk chicken burger <i>Topped with spicy mayonnaise &amp; Asian coleslaw, served with sweet potato fries (contains sesame seeds)</i>	<b>£16</b>

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 please speak to a team member before ordering.

## To Share

12oz Beef Wellington (*40 minutes cooking time, served medium rare*) **£80**

50oz Ribeye on the bone (tomahawk) (*served medium rare, including the bone*) **£65**

Chateaubriand  
*Served with triple cooked chips and Café de Paris butter* **£80**

## Sides

**£4.50 each**

- Chips
- Fries
- Sweet potato fries
- Buttery mashed potato
- Tender stem broccoli
- Parmesan truffle fries (+50p)
- Asian coleslaw
- Spinach and mushrooms
- Seasonal salad

## Sauces

**£5 each**

- Peppercorn
- Bearnaise
- Chimichurri
- Madeira cream sauce

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## **Desserts**

Chocolate & hazelnut sphere served with hot chocolate sauce <i>(Contains nuts, dairy &amp; egg)</i>	<b>£10</b>
Raspberry & almond frangipan served with custard Anglaise and vanilla ice cream (for 2). <i>(Contains gluten, nuts, dairy &amp; egg)</i>	<b>£12</b>
Chocolate delice with feuilletine & brownie served with chocolate ice cream <i>(Contains gluten, dairy &amp; egg)</i>	<b>£8</b>
The Church Green's cheesecake of the day <i>(Contains gluten &amp; dairy)</i>	<b>£8</b>
Vegan raspberry dome, served with raspberry sorbet and fresh raspberries (VE)	<b>£8</b>
A selection of cheeses and charcuterie from The Deli	<b>£12</b>
A selection of ice creams <i>(Please ask a member of the team for our delicious selection of Movenpick ice cream, straight from The Deli)</i>	<b>£2.50 per scoop</b>

## **Why not add your favourite liqueur?**

Liqueur coffee	<b>£6.95</b>
Cappuccino	<b>£2.90</b>
Latte	<b>£2.90</b>
Flat White	<b>£2.90</b>
Americano	<b>£2.70</b>
Espresso	<b>£2.25</b>
Mocha	<b>£3.00</b>
Hot Chocolate	<b>£3.00</b>

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