

Appetisers

Homemade dips, served with sea salt and olive oil croutons **£4 per dip**
With a choice from...

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

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

Marinated Gordal olives **£4**

Starters

Pressed potato terrine, braised lamb breast and Cep mushroom **£10**

Chicken liver parfait, shallot chutney, grilled sourdough **£8.50**

Pea mousse and Morel mushrooms on toast **£9**

Baked crapaudine beetroot, black figs, Ragstone goats' cheese (V) **£8**
(Vegan cheese option available)

Celeriac & horseradish soup, apple remoulade (V) **£7**

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Mains

Grilled salmon, chorizo and pumpkin macaroni	£18
Butter poached cod loin, artichoke velouté, truffle & smoked mussels	£19
Haddock and chips, tartare sauce and crushed peas	£16
Caesar salad with pickled anchovies, served with grilled chicken or salmon	£14.50
Pork belly, lyonnaise potato, fried duck egg and roasted scallop	£18
Grilled Hispi cabbage, bubble and squeak, roasted onion puree (VE)	£16
Pie of the day, mashed potato, peas and gravy	£16
Truffle cauliflower cheese pie with mixed greens (V)	£15

Steaks and Burgers

10oz Ribeye <i>Served with triple cooked chips and Truffle butter</i>	£29
8oz fillet <i>Served with triple cooked chips and Truffle butter</i>	£34
8oz beef burger <i>Topped with Gruyere cheese and sweet caramelised onion jam, served with chips</i>	£16
Buttermilk chicken burger <i>Topped with spicy mayonnaise and Asian coleslaw, served with fries (Contains nuts and sesame seeds)</i>	£16
Braised lamb shoulder pie for two <i>Served with mashed potato, buttered peas and gravy</i>	£32
50oz bone in rib eye for two (<i>served medium rare</i>)	£65
Chateaubriand for two <i>Served with triple cooked chips and Truffle butter</i>	£80

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Sides £4.50 each

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

Sauces £5 each

- Peppercorn
- Bearnaise
- Chimichurri
- Blue Cheese

Desserts

Passionfruit & Chocolate sphere served with hot caramel sauce	£10
Rhubarb and custard brulee with Viennese biscuit	£8
Banana cheesecake, iced caramel parfait, peanut butter, brandy snap tuille, bitter chocolate mousse	£8
Pistachio and raspberry pavlova, served with raspberry sorbet	£8
Sticky toffee pudding, toffee sauce, vanilla bean ice cream	£8
Affogato; espresso, vanilla ice cream, Amaretto	£8
Bakewell tart, flaked almonds, vanilla ice cream	£8
A selection of cheeses and charcuterie from The Deli	£12
Selection of Movenpick Ice Cream (per scoop)	£2.50

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