

Dinner Menu - served from 6pm-8pm

Starters

Butternut Squash Soup 9.50
With goats cheese croquette

Homemade Fish-cake 9.95
With wilted baby spinach and fennel volute

Pan Fried Tiger Prawns 11.00
With lime, chilli, and coriander butter,
with ciabatta
(can be GF)

Brown Crab Risotto 9.95
Topped with smoked salmon and parmesan cheese
GF

Terrine of Ham, Chicken & Tarragon 9.95
With hazelnut dressing and a celeriac remoulade

Mains

8oz Rib-eye Steak 29.95
With onion puree, grilled mushrooms, roasted
tomato, garlic butter and steak cut chips
(can be GF)

Add Peppercorn sauce 2.50

Seafood Linguini 23.95
With white wine and mustard cream, garnished
with season heritage tomatoes and fresh parsley

Butternut Squash Risotto 19.95
Served with Gorgonzola and spiced pecans
VE

Roasted Fillet of Cod 23.95
With a medley of Chestnut mushrooms, kale,
mussels, saffron and potato

Lamb Shank 24.95
Served with mashed potato, thyme roasted carrot,
braised cabbage and rich rosemary red wine jus

Side Dishes 4.00

Thyme and honey roasted carrots

Sautéed greens

Side salad

Chips - steak cut or French fries

Olives

Warm Crusty Roll and Butter 2.50

Desserts

Sticky Toffee Pudding 9.50
With toffee sauce and vanilla ice-cream

Grand Cheesecake 9.50
Served with homemade coulis

Grand Black Forest Gateau 9.50

Selection of Cheeses 12.95
Served with grapes, biscuit, apple, celery
and chutney

Selection of Ice-cream and Sorbets 7.90
(2 scoops)
Please ask your waiter for flavour options

Vegan and gluten free desserts available ask waiter

Food Allergies and Intolerances:

Before you order your food and drinks, please speak to our staff
if you want to know about our ingredients/allergies.

Gift Experience

Our gift experience is the perfect gift for friends and
family to enjoy a meal or High Tea in our restaurant(s)
with fabulous views.



Please ask your waiter for the specials of the day.