



#### **PLATTERS**

VEGAN(Vg) a selection of crudites, olives, hummous & flat bread 15.5

> FROMAGE (V) a selection of cheeses with bread  $\delta$  crackers brie, cheddar, goats & blue 18.5

**CHARCUTERIE** a selection of cured and cooked meats, bread & crackers 18.5

MIXED a selection of cured and cooked meats & cheeses 24.5

**FISH** a selection of prawns, squid, salmon & mackeral pâté served with bread & crackers 24.5

# **CREPES**

SMOKED SALMON & CREAM CHEESE 12.5

JAMBON & CHEESE 11

GARLIC MUSHROOM with cream cheese (V) 9.50

CHEESE & TOMATO & RED ONION (V) 9.50

CHOCOLATE & PEAR CREME (V) 8.5

HAZELNUT CHOCOLATE (V) 8

FRESH STRAWBERRIES & CREAM (V) 8.5 with chocolate (v) 9



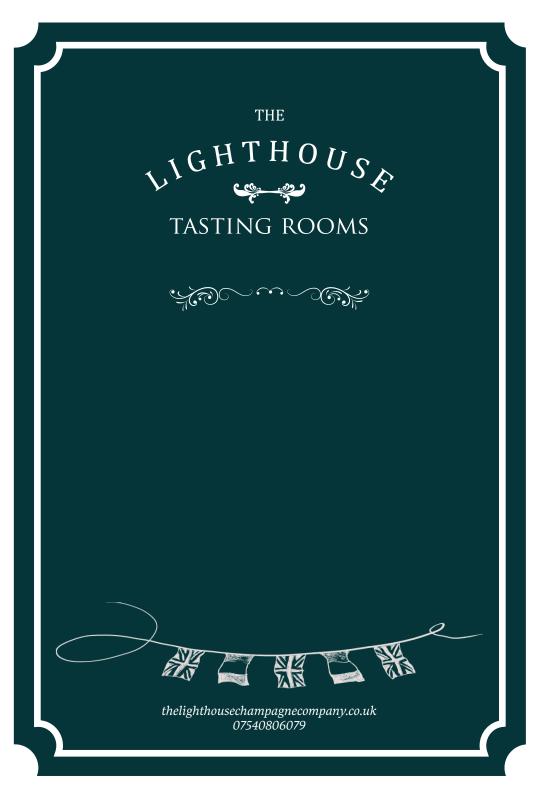
BANANA & CARAMEL (V) 8

LEMON & SUGAR (V) 8





Please note: We use seasonal ingredients selected by our chef. Our menu changes regularly to reflect the freshest produce available. If you have any allergies or intolerances, please inform us at the time of ordering.















# **MENU**

A LA CARTE

# **ROCK OYSTERS**

3@10 | 6@18

#### **SMALL PLATES**

6.50 each

Olives(Vg) | Rosemary Nuts(Vg) | Gazpacho(V)

Houmous(Vg) | Red Pepper Dip(Vg)

#### **STARTERS**

CHAMPAGNE MUSHROOMS (V) in a creamy roquefort & champagne sauce 10.50

BAKED CAMEMBERT (V)

A TRIO OF BLINIS

with smoked salmon, cream cheese & caviar or with salt beef & horseradish

> HAM HOCK TERRINE 10.5

SHELL ON KING PRAWNS in garlic & herb butter 12

SALT & PEPPER SOUID 10.5

FIG, WALNUT & MAPLE TARTINE (Vg)

SOUP OF THE DAY

MACKEREL PÂTÉ 10.5

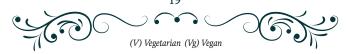
### **MAINS**

#### **BEEF BOURGIGNON**

beef stew in red wine served with creamed potatoes

KING PRAWN & SCALLOP ORZO 18

CHICKEN, STILTON AND JAMBON ROULADE served with seasonal veg & roast potatoes





**CREAMY FISH PIE 18.50** baked with mashed potato topping and served with petit pois

WILD MUSHROOM & WALNUT STEW (Vg) with jasmine rice

> TOMATO TARTE TATIN (V) with seasonal salad & saute potatoes 16

# **SIDES**

6 each

French Fries | Side Salad | Seasonal Veg | Bread Bowl

# **DESSERTS**

8.50

tarte tatin (*v*) | tarte au citron (*v*) | chocolate & caramel tart (*vg*) | winter crumble all served with custard, cream or ice cream

creme brulee (v) | champagne sorbet (vg) |

affogato 9 / with brandy, cointreau or amaretto 12.5



in addition to the a la carte menu

choice of

Sunday lunch

2 course £27.50

3 courses £35

roast stuffed chicken parcel honey glazed roast ham slow roast lamb shank salmon en croute feta δ red onion plait (ν)



served with

toulouse pigs in blankets or parsnip devils on horseback (vg)

seasonal greens (v) | cauliflower cheese (v)

Spiced red cabbige

stuffing | yorkshire pudding (V)

roast rosemary *or* dauphinoise potatoes (*V*)







