

À la carte

While you decide

Mixed Provençale olives £2.95 (V)

Extra virgin olive oil & aged balsamic £1.95 (V)

A complimentary basket of bread for the table.

Starters

Venison, pork & chorizo terrine with a gooseberry & apple compote £5.95 (GF)

Potato gnocchi with smoked salmon & chives £5.95

Twice baked stilton soufflé £6.25 (V)

Warm salad of avocado, chicken & bacon with a mango, lime & chilli dressing £6.25 (V,GF)

Buttery chilli king prawns with pilaf rice £6.50 (GF)

Main dishes

Pork tenderloin rolled with parma ham in a marsala sauce & caramelised apples £14.95 (GF)

Venison steak with roasted celeriac & blackcurrant sauce £16.25 (GF)

Herb crusted rump of lamb with buttered spinach & morille jus £15.95

Breast of chicken cooked with a thyme & honey sauce & fondant sweet potato £13.95 (GF)

Butternut squash & black bean chilli with rocket and braised rice £13.95 (GF,V)

Lumaconi pasta with peas, asparagus, broccoli & crème fraiche £12.95 (V)

All served with a selection of seasonal vegetables & potatoes

GF = Gluten Free or Gluten Free Option available

V = Vegetarian or Vegetarian Option available

From the grill

Rump steak £13.95

Rib Eye steak £17.95

Fillet steak £21.95

Your choice of:
brandy & peppercorn sauce (GF) or
stilton & garlic sauce or
grilled tomato & mushrooms (GF)

Served with either hand cut chips or Julienne fries

Catch of the day

Selected today, fresh from the market, our fish selection can be found on the specials board along with other delicacies our chefs would like to share with you

Sides

Sauté potatoes with rosemary & garlic £2.50 (V,GF)

Julienne fries dusted with smoked paprika £2.50 (V,GF)

Hand cut chips, sea salt & black pepper £2.75 (V,GF)

Mixed leaf salad, olive oil & balsamic dressing £2.50 (V,GF)

Basket of bread £1.50

Desserts

Our selection of desserts are all crafted here, by the Chefs, at Table 8, apart from the cheese as we find it takes a little too long. We hope you've left enough room to try one, and that we can tempt you with one of the following:

Date & toffee pudding with glazed banana £5.25 (V)

Summer fruit mousse with a mixed berry compote £5.25 (GF)

Profiteroles with vanilla ice cream & warm chocolate sauce £5.25 (V)

Duo of fruit sorbets in a brandy snap basket £5.25 (V)

Warm pear & almond tart with cinnamon ice cream £5.25 (V)

Four cheese platter with English & Continental cheeses, grapes, celery & chutney £6.75 (V)

We also offer a selection of dessert liqueurs for your enjoyment, please ask your waiter who will be more than happy to acquaint you with them.

Hot Beverages

Freshly ground coffee £2.00

Decaffeinated ground coffee £2.00

Espresso small £2.00, large £2.80

Cappuccino £2.50

Latte £2.75

English breakfast tea £2.00

Speciality teas and infusions £2.50