

SPRING SPECIALS

SMALL PLATES...

roasted wagyu beef meatballs
thyme & tomato ragu - melting fontina cheese crust
7.00

sweetcorn - whitby crab and coriander fritters
tomato - red pepper and lime salsa
7.50

OUR FAVOURITE

lobster and prawn macaroni cheese
gruyere cheese gremolata
8.50

LARGE PLATES...

south indian style king prawns - coconut milk and curry
leaves - vegetable pulao - yoghurt chutney (gf)
16.50

succulent half roast gressingham duck - savoury stuffing
roasted panache of vegetables - soured cherry jam
19.50

28 day aged rib eye steak - salted crispy potatoes
grilled asparagus - devilled butter on the side (gf)
24.50

fillet of beef medallions - wild mushrooms - pancetta and
red wine reduction - potato puree - french beans (gf)
26.50

**ITEMS MARKED WITH GF
ARE GLUTEN FREE OR CAN BE MADE GLUTEN FREE.
BE SURE TO TELL YOUR SERVER**



please note - for allergen information please ask a member of staff.
(v) vegetarian (ve) vegan (gf) can be made gluten free on request