

The Menu

TO START

- BREAD & OLIVES(v) 4
SOUP always homemade 5
SMOKED MACKEREL & HORSERADISH PÂTÉ sweet pickled cucumber, spring onion (gf) 6.5
GOAT'S CHEESE & PEA RISOTTO toasted pine nuts, pea shoots (v/gf) 6.5
1/2 BAKED CAMEMBERT smoked tomato & chilli relish, garlic ciabatta (v) 6.75

STARTER OR MAIN, MAINS SERVED WITH FRIES

- PAN FRIED KING PRAWNS spanish sausage, fried garlic, olive oil 8 / 15
CRISPY FRIED TERIYAKI BEEF asian salad, toasted sesame (gf) 7 / 13.5
STEAMED FRESH MUSSELS mariniere sauce, crusty bread 7.5 / 14

MAINS

- BAKED COD LOIN smoked paprika & lemon, Mediterranean ragout, basil (gf) 15
SEARED CHICKEN BREAST confit garlic cream, charred onion, wholegrain mustard mash (gf) 15
CHINESE SPICED PORK BELLY hot & sour glaze, crispy noodles, jasmine rice 14.5
WILD MUSHROOM LINGUINE truffle oil, white wine cream, parmesan (v) 13
SLOW ROASTED BEEF BRISKET red wine bordelaise sauce, carrots, black pepper mash 18
GRILLED BRITISH SIRLOIN STEAK mushroom & bacon hash
hand cut chips, peppercorn sauce (gf) 20

alternative vegetarian option available on request

SIDES

all mains are served with suitable accompaniments - additional sides are available as an optional extra

- olives 2.5 / seasonal vegetables 2 / chips (thin cut or hand cut) 2.5 / mashed potato 2.5
mixed salad 3 / windmill homemade garlic bread 3.0 / crusty bread & butter 2

DESSERTS

- HOUSE TIRAMISU white & dark chocolate 6
MASCARPONE CHEESECAKE honeycomb, salted caramel, orange 6
RICE PUDDING CREME BRULEE white chocolate, mixed berries 6 (gf)
BRIOCHE BREAD & BUTTER PUDDING whipped mascarpone, dark chocolate sauce 6
APPLE, PEAR & CIDER CRUMBLE vanilla pod ice cream (n) 6
CHAMPAGNE SORBET elder flower jelly, berry compote (gf) 6
SELECTION OF CHEESES biscuits, chutney, celery 7