



EVENING MENU

STARTERS

- Chefs Homemade Soup served with a Warm Bread Roll **£4.95**
- Salad of Smoked Duck Breast served with a Cranberry and Orange Compote **£5.95**
- Pressed Plum Tomatoes, Olives and Basil, with a Balsamic Glaze **£5.25**
- Oven Baked Crab and Smoked Salmon Frittata with Crispy Leeks **£5.95**
- Hirata Bun, Seared Scallop, Oriental Pork, Spring Onions and Hoisin Sauce **£6.95**
- Lobster Salad, Charred Cucumber with a Avocado and Lemon Dressing **£6.95**
- Breaded Ham Hock, Pease Pudding with Home Pickled Shallots and Poppy Seed Tuille **£5.95**
- Creamed Wild Mushroom Tartlet, Poached Egg and Rocket Salad **£5.95**

MAINS

- Traditional Beer Battered Cod & Chips served with Mushy Peas and Tartare Sauce **£10.95**
- Beef Burger, Gem Lettuce, Bacon and Sweet Red Onion Marmalade, glazed with Monterey Jack Cheese served in a Brioche Style Bun with Hand Cut Chips **£10.95**
- Honey Roast Ham with a Dressed Salad, Double Egg and Chips **£7.95**
- Whole Steamed Mussels, Smoked Pancetta in a Garlic and Thyme Cream Sauce with Crusty Bread **£7.95**
- Roast Rump of Lamb served with Baby Vegetables, Rosti Potato and Pan Gravy **£15.95**
- 8oz Rib-Eye Steak, served with Hand Cut Chips, Portobello Mushroom, Grilled Tomato and Dressed Salad with Peppercorn Sauce **£16.95**
- Trio of Butcher's Choice Sausages served with Mustard Mash and a Roasted Apple Cider Reduction Sauce **£14.95**
- Lemon and Thyme Supreme of Chicken with Fondant Potato, Asparagus and a Red Wine Sauce **£12.50**
- Pan Fried Sea Bass, Crab & Tomato Butter Sauce with Leeks and New Potatoes **£14.95**
- Parma Ham Roasted Sea Scallops, served with Broad Beans and Tomato, Wild Mushrooms and Crispy Gnocchi **£15.95**
- Lobster & King Prawn Macaroni, Smoked Cheese Sauce served with Crusty Bread and Salad **£8.95**
- Butternut Squash and Pine Nut Risotto with Sage Leaves **£10.50**



Please ask a member of staff for our allergen information.



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SHARING BOARDS

(Price based on two people sharing)

Spa Sharing Platter - Baby Camembert, Garlic Mushrooms, King Prawn Macaroni, Cured Meats, Stuffed Peppers and Bread Sticks **£12.95**

Seafood Board - Smoked Salmon, Lobster and Crab Cocktail, King Prawns with Brown Bread and Butter **£12.95**

Ploughman's Board - Cheese, Ham Hock, Cured Meats, Home Pickled Shallots, Chutney and Crusty Bread **£10.95**

SALADS, PASTA & MUSSELS

King Prawn Linguine served with Olives, Tomatoes and Capers and finished with Coriander **£7.95**

Lobster & King Prawn Macaroni, Smoked Cheese Sauce served with Crusty Bread and Salad **£7.95**

Grilled Halloumi served with Tuscan Vegetables and Houmus Salad **£6.95**

Grilled Goats Cheese and Beetroot Salad served with Roasted Walnuts and House Dressing **£6.95**

Whole Steamed Mussels, Smoked Pancetta in a Garlic and Thyme Cream Sauce with Crusty Bread **£7.95**

SIDE DISHES

Hand Cut Chips • House Salad with Mustard Dressing • Garlic Bread
Cheesy Garlic Bread • Seasonal Vegetables • Onion Rings • Garlic Roasted New Potatoes

All Side Dishes £2.25

DESSERTS

Warm Pear and Almond Tart with Clotted Cream **£5.95**

Chocolate and Salted Caramel Mille-Feuille and Griottine Cherries **£4.95**


Sticky Toffee Pudding with Fudge Sauce and Vanilla Ice Cream **£4.95**

Passion Fruit “Meringue Gateaux”, with a Mango Sorbet **£4.95**

Strawberries & Cream (*Marshmallow, Chantilly Cream and Macerated Strawberries*) **£5.95**

Cheese and Biscuits with Quince Jelly and Chutney **£6.95**

Assortment of Ice Creams and Wafers **£4.95**

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