

## STARTERS £6

### Soup of the Day

Chef's homemade soup

### Home Cured Salmon

Sweet pickled cucumber, soda bread & cucumber sorbet

### Melon (GF) (Vegan)

Summer fruits, mint syrup

### Farmhouse Pate

Cumberland sauce, toasted soda bread

### Avocado (GF)

With pear, prawn & rocket salad, marie rose sauce

### Garlic Mushrooms (Vegan)

Served on date & walnut toast with a white bean & olive oil crush

### Asparagus Croquette (V)

With fresh asparagus, soft poached egg

## MAINS £15

### Duck Breast (GF)

Port reduction, cherry and vanilla compote, sautéed summer vegetables & dauphinoise potato

### Chicken Breast

Sage & onion tart, Madeira gravy, dauphinoise potato & fennel roasted carrots

### Tuna Nicoise Salad (GF)

Fresh tuna, hard boiled egg, anchovies, green beans, black olives & cos lettuce

### Slow Roast Lamb Shank (GF)

Savoy cabbage & mash potato

### Escalope of Pork Fillet

Breadcrumbs, served with peach & chipotle chili salsa, sautéed summer vegetables & dauphinoise potato

### Fillet of Sea Bass (GF)

Chopped peppers, tomatoes, courgettes, celery & black olives drizzled with basil oil & new potatoes

### Aubergine Filo Pastry Tart (Vegan)

With beef tomato & toasted pinenuts

## HOMEMADE DESSERTS £6

### Tiramisu (V)

Black cherry & dark chocolate tiramisu

### Polenta Cake (GF) (V)

Mascarpone mousse, honey, blackcurrant sorbet

### Apricot Brandy Cheesecake (V)

Poached peach & apricot compote

### Apple Crumble (Vegan Option Available)

Served with vanilla ice cream OR mixed berry sorbet (Vegan)

### Crème Brûlée (V)

Raspberry curd & dehydrated meringue

### Chocolate Orange Brownie (V)

With Rocher ice cream

### Trio of Cheese & Biscuits (V)

Shepherds Purse Yorkshire blue, Cornish brie & Taw Valley Extra Mature Cheddar

### 3 Scoops of Ice Cream (V)

Choice of Vanilla, Strawberry & Rocher

## STEAK

### 10oz British Sirloin £22

### 8oz Prime Cut British Fillet £23

All our steaks are minimum 28 day dry aged & garnished with hand cut chips, sautéed mushrooms & grilled tomato

### Add a Sauce £2.75

Green Peppercorn (GF) | Fresh Cream & Brandy (GF)

Bearnaise (GF) | Blue Cheese (GF)

## FLAMBÉ - TABLESIDE

### Steak Diane £28

Prime British Sirloin thinly beaten with mushrooms, onions and cream, Worcestershire sauce & red wine

### Scaloppine di Vitello all' "Umberto" £28

Scallop of British veal with a white wine, fresh cream, garlic & lemon sauce

### Chateaubriand (for two) £60

Fillet steak oven sealed. Flamed with brandy and a touch of red wine. Garnished with fresh asparagus, sautéed spinach, grilled tomatoes & mushrooms

### Porterhouse (for two) £50

British sirloin oven sealed. Flamed with brandy and a touch of red wine. Garnished with grilled tomatoes, sautéed spinach & mushrooms

## THURSDAY STEAK & FLAMBÉ NIGHT

CHOOSE YOUR STEAK OR FLAMBÉ  
+  
GET YOUR STARTER OR DESSERT FREE

### Recommened wines

Don Cristobal 1492 Malbec, Argentina 2016 £24

Smart Dog Trincadeira/Syrah, Portugal 2015 £24

Altano, Organic Douro Red, Portugal 2015 £30

## SIDES £3

Roasted Carrots with Fennel Seeds (GF)

Hand Cut Chips

Roast Butternut Squash (GF)

Tender Stem Broccoli (GF)

## PASTA £12

### Spaghetti (V)

Topped with homemade basil pesto

### Beetroot & Goat's Cheese Ravioli (V)

Topped with a sage butter sauce

### Lasagne

Homemade beef lasagne

If you have any queries regarding food allergens please discuss with a member of our team.  
(GF = Gluten Free) | (V = Vegetarian)