## ANTIPASTI

## Marinated olives (VEGAN) £3.5

Traditional bruschetta tomato, redonion \& basil (V) £4.5

Toasted ciabatta
topped with garlicbutter (V) £4.5

## Focaccia

with cherry tomatoes (VEGAN) £4.5

## STARTERS

Soup of the day (V)
£7
Farmhouse pâté
with toasted brioche $£ 9$
Traditional caprese
Beef tomato, mozzarella di bufala \& Basil (V) £8

Gnocchi Cardinale (V)
£9

## Smoked salmon

Brown bread with mixed leaves \& lime £9
Classic prawn cocktail
Brown bread and butter $£ 8$

## PASTA

## Lasagne

homemade beef ragù \& béchamel $£ 9 / £ 15.5$
Penne
spicy tomato sauce with chilli and garlic (Ve) £8/£14

## Spaghetti

with mussels, prawns and squid $£ 10 / £ 16$

## Spinach and ricotta ravioli

with a truffle sauce $£ 10 / £ 16$

## MAINS

## Gressingham duck

in a plum sauce (GF) £21

## Chicken

with a pepper, tomato \& herb sauce (GF) £18
Roasted British Lamb Shank
Slow cooked, chef's seasoning served with homemade jus (GF) £19

Salmon fillet<br>topped with sautéed leeks \& lemon (GF) £20

## STEAK

## 8oz British Sirloin

Grilled tomato, mushrooms, choice of
sauce (GF) $£ 25$
80z British Fillet
Grilled tomato, mushrooms, choice of
sauce (GF) £28

## Classic Steak Diane

8oz Sirloin with a mustard, onion \& mushroom sauce $£ 24$

180z Chateaubriand For 2
Garnished with spinach, mushrooms \& tomato. Served with a homemade bearnaise sauce and a choice of two sides $£ 65$

THURSDAY STEAK NIGHTS FREE DESSERT WITH ANY STEAK

SAUCE \& SIDES<br>BÉARNAISE (GF), GREEN PEPPERCORN (GF), BLUE CHEESE (GF)

## EACH DISH FROM THE MAINS \& STEAK SECTION HAS A CHOICE BETWEEN CHIPS OR MIXED VEGETABLES INCLUDED

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present

