



STARTER

Soup of the Day

Served with crusty baguette

Chicken Livers

Served on sourdough bread with caramelized onions, pear and apple

Mussels

Cooked in a buttery white wine sauce and served with crusty baguette

Lamb Kofta (GF)

Served with cool tzatziki

Squid Fritter (GF)

Served with homemade garlic aioli

Garlic Mushrooms

Topped with our house breadcrumb mix and finished with a sprinkling of parmesan

Sharing Mezze Platter (for 2)

A mouth-watering platter of naan bread, ratatouille, tzatziki, olives and tabbouleh salad topped with your choice of 3 of the following skewers:

Chicken, Lamb Kofta, Haloumi or Beef.

MAIN

Venison Sausage Coil

Succulent venison sausage served with mashed potatoes, steamed vegetables and a red wine gravy

Lamb Kofta

Lamb kofta topped with tzatziki and harissa chilli paste resting on a bed of naan bread and tabbouleh salad

Beef Stew (GF)

Slow cooked tender beef stew served with mashed potatoes and steamed vegetables.

Swap beef stew for our ratatouille and make it meat free

Spinach & Chickpea Curry (GF, V, Vegan)

Spinach and chickpeas cooked in a chai-spiced tomato sauce. Served with fluffy rice.

Fish Cakes

Our homemade fish cakes, served on a bed of fresh salad with tartare sauce

Pork Belly (GF)

Crispy pork belly served with roasted vegetables and potatoes and topped with a butternut squash and truffle puree. Served with local cider gravy

Chicken Milanese

Chicken breast coated in our special house panko breadcrumb mix. Served with fries

Seafood Linguini

Our seafood mix served with linguini pasta all coated in a chilli and tomato sauce

Wild Mushroom Risotto (GF)

Risotto rice delicately cooked with tomatoes, wild mushrooms and tarragon. Finished with a drizzle of truffle oil

Lemon and Thyme Chicken Risotto (GF)

Lemon and thyme roasted chicken breast served on a bed of creamy mushroom, asparagus and cherry tomato risotto