



Main Course

Baked Avocado	£18.50
Filled with a salpicon of asparagus, broccoli, olives, sun blushed tomato and courgette baked in filo pastry, fried sweet potato, warm chickpea and garlic puree, spiced tomato sauce	
Spinach, Mushroom and Sun- Dried Tomato Risotto	£18.50
Crumbed goats' cheese and a mushroom reduction	
Cold Seafood Platter	£25.50
Smoked and poached salmon, crab claw meat and lime tian, pressed peppered mackerel terrine, atlantic prawn and jambalaya salad, lime crème fraiche, side salad and buttered new potatoes	
Grilled Sea Bass	£24.00
On tagliatelle with shredded sun-blushed tomato, spring onion, asparagus sauce	
Asian Spiced Fish Kebabs	£24.50
Savoury rice, warm salad of peppers, leeks and courgettes, red pepper essence and herb oil	
Collops of Monkfish Tail Wrapped in Cured Ham with Tiger Prawns	£26.50
Leek and mushroom fricassee, shredded mange tout, glazed carrots, cocotte potatoes, scallop roe sauce	
Pan Fried Turkey Escalope in Crumb	£22.50
With roasted peppers, courgettes, garlic potatoes, cherry tomatoes, port wine jus	
Trio of Pork	£23.50
Tornado of pork wrapped in bacon, sausage cake, shredded pork, ratatouille of vegetables, mash potato, roasted parsnip and fine beans, cider sauce	
Roasted Chump of Lamb	£27.00
Crushed new potatoes with apricots, buttered leeks, broccoli and a light moroccan jus	
Medallions of Beef Fillet	£30.50
Layered between mushroom duxelle, roasted cherry tomato compote and herb crust, sauté potatoes with lyonnaise onions, fine beans, confit carrots, red wine sauce	

Complimentary Extra Vegetables are Always Available

Vegans Vegetarians and Dietary Requirements are all catered for

For any allergen information please ask a member of staff