



WEEKDAY SPECIAL

FREE COFFEE WITH ANY BRUNCH DISH

AVAILABLE WEEKDAYS TILL 1.30 PM
EXCLUDING BANK HOLIDAYS

BRUNCH

FULL ON BREAKFAST 12.95

2 free range fried eggs, bacon, Tuscan sausage, poached cherry tomatoes, fried portobello mushroom, halloumi cheese, baked beans, sourdough bread toast and butter.
A pot of natural yogurt with fresh berries G

SUPER SKINNY VEGAN TOAST 7.95

Sourdough bread topped with avocado, spinach, mixed nuts, chia seeds and quinoa V, G

SUNNY VEGGIE BREAKFAST 12.75

2 free range fried eggs, poached cherry tomatoes, mixed salad, halloumi cheese, avocado and roasted peppers. Served with sourdough bread toast and garlic-herb ricotta & goat's cheese spread.
A pot of natural yogurt with fresh berries V, G



Festive Set

MENU

2 COURSE - 18.95 -

ADD DESSERT OR A GLASS OF PROSECCO 3.50

AVAILABLE MONDAY - THURSDAY 11.30AM - 10:00PM
FRIDAY 11.30AM - 6:00PM
EXCLUDING BANK HOLIDAYS

LUNCH SPECIAL - 14.50

A DRINK + ANY MAIN COURSE

*SOFT DRINK, BEER, A GLASS OF HOUSE WINE
AND A MAIN COURSE FROM OUR SET MENU

AVAILABLE MONDAY - FRIDAY
11.30AM - 3:00PM EXCLUDING BANK HOLIDAYS

* MELANGE DRESSING - red wine vinegar, Dijon mustard, black pepper, sugar, salt, olive and vegetable oil

V - vegetarian; G - gluten free option available
If you have any allergies or dietary requirements please ask a member of staff

Optional 12.5% service charge will be added to bills over £25

STARTERS

CALAMARI WITH HOMEMADE TARTARE SAUCE

Crispy breadcrumb coated squid rings with garlic and fresh parsley

BUTTERNUT SQUASH AND BRIE CHEESE ARANCINI BALLS

Filled with butternut squash and brie cheese.
Served with homemade spicy mayo V

BETROOT SALAD

Roasted heritage beetroot, goat's cheese, served with seeded crackers V

SEASONAL SOUP

Seasonal soup served with warm sourdough bread G

CHICKEN LIVER PATE

Served with homemade apple and grape chutney, mixed leaf salad, shallots, cornichons and toasted sourdough bread. G

MAINS

SEA BREAM WITH CAPONATA SAUCE

Fillet of sea bream served with roasted vegetables G

DUCK CONFIT WITH CASSOULET

Duck leg confit served with butter beans, onions, carrots and chorizo G

WARM BUTTERNUT SQUASH SALAD

Roasted butternut squash, quinoa, spinach, mixed nuts, raisins, cranberries, pomegranate seeds and herbed goats' curd cheese
Vegan option (no cheese) V, G

SIRLOIN STEAK 7oz (3.25 supplement)

Chargrilled to your taste, served with French fries and garlic butter G

MAIN COURSE OF THE DAY

Please ask a member of staff

DESSERTS

RUM & RAISIN CREME BRULEE

Homemade rich vanilla custard with rum infused raisins and a touch of cinnamon G

DESSERT OF THE DAY

Please ask a member of staff

PECAN PIE

Delicious pecan pie served with vanilla ice cream