

# Dinner a la carte

## Starters

<b>Soup of the day</b> with thyme and garlic granary croutons (v)	£4.50
<b>Oak roasted salmon ravioli</b> with walnut, spinach and ricotta	£6.85
<b>Caramelized onion tartin</b> with herbs and goats cheese (v)	£6.25
<b>Seasonal game terrine</b> , rhubarb and walnut chutney	£6.50
<b>Seared scallops</b> with minted pea puree, black pudding and Parmesan	£7.95

## Mains

<b>Honey glazed pork belly</b> with grain mustard mash and red cabbage, apple compote and crackling	£14.95
<b>Pan fried fillet steak</b> , dauphinoise potato, spinach, blue cheese port crust with wild mushrooms	£23.95
<b>Vegetarian dish of the week</b> (v)	£11.95
<b>Honey roast breast of duck</b> , truffled rice, apricot and coriander relish, ginger jus and pak choi	£17.95
<b>Pan seared fillet of sea bass</b> with crushed new potatoes, salsa verde, seasonal greens and pancetta	£16.95
<b>8oz sirloin steak</b> with spinach, gremolata butter and house chips	£18.95
<b>Char grilled calves liver</b> with smoked bacon and creamy mash, fine beans and red wine jus	£13.50
<b>Roasted loin of cod</b> with red pepper butter sauce, kale cannon rouille and smoked paprika	£15.95

## Sides

Hand cut house chips	£2.50
Dauphinoise potatoes	£2.50
Garlic buttered green beans	£2.50
Rocket and parmesan salad with mustard dressing	£2.75
Marinated Kalamata olives	£2.95
Selection of eclectic breads with dipping dressing and sea salt	£2.50

## Desserts

Almond, yellow plum, blueberry tartlet with rum and raisin ice cream	£5.95
White chocolate crème brulee	£6.25
Apple crumble cheesecake with caramel cream puree	£6.50
Hot chocolate fondant with rum sauce, coconut and Malibu ice cream	£6.95
A selection of cheeses and biscuits with homemade chutney, grapes and celery	£7.95
A selection of ice creams and sorbets	£4.95