



SUMMER MENU

Crab Beignets £12.00

Scallop and Sea Salt Mayo (GF) £12.50

Deep Fried Brie served with Red onion Marmalade £10.00

Heritage Tomatoes served with Burrata Mozzarella (GF) £11.00

Crispy Duck Salad (GF) £10.00

Soup of the Day (GF) £6.00

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*Slow Roast Belly Pork, caramelised apple and calvados sauce served with Dauphinois potatoes (GF)
£21.50*

Rump of Lamb served with creamy mash, red wine and rosemary jus £25.50

Pan Fried Halibut with crushed new potatoes, seafood bisque (GF) £27.00

East Coast Bouillabaisse served with a warm crusty roll and fondant potatoes (GF) £25.00

Garlic Roast Veg served with linguine, roast tomato sauce and garlic bread £17.00

Tornados Rossini fillet steak with pate Forestier Sauce £30.00

Stuffed Aubergine served with Mediterranean vegetable cuscus and salad (GF) £18.00

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Strawberry Cheesecake £7.00

Chocolate Torte £7.00

Trio of Ice Creams/Sorbet £5.00

Cheese Board £9.00

Coffee & Petit Fours £6.95

Please speak to staff if you have any dietary requirements that we need to be aware of, all of our dishes are cooked to order and we are more than happy to adjust accordingly.