

# MENU

MONDAY-SATURDAY

Served from 11.00am 'til late

PLEASE NOTE THIS IS A SAMPLE MENU  
NOT AVAILABLE ON SPECIAL OCCASIONS & DECEMBER  
PLEASE SEE SEPARATE MENUS FOR THOSE DATES

Please advise us of any food allergies or specific dietary requirements before ordering  
All dishes marked with (gf) either are or can be adapted to suit gluten free

## NIBBLES

Marinated olives (gf)	3.50
(v) Garlic & basil ciabatta	3.75
with cheese	4.25
Smoked almonds	3.25

## STARTERS

(v) Soup of the day	5.25
(vegan) Roasted tomato & red pepper soup (gf)	5.95
Oriental pulled pork spring roll: sweet chilli dip (Vegan version made with seitan)	7.95
Prawn & crayfish cocktail: Marie Rose sauce (gf)	7.95
Kedgeree arancini: dressed leaves, lemon & herb dip	7.95
(vegan) Mushroom & garlic pate: crostini & mixed leaves (gf)	6.95
Chicken liver pate: topped with redcurrant jelly red onion jam & garlic crostini	7.95
Platter of smoked salmon: smoked mackerel pate, rye bread (gf)	9.95
Salt & pepper squid: oriental vegetables, soy & sesame sauce	8.50
(v)Baked Camembert: garlic & rosemary, red onion jam, crostinis	8.50

## STARTER OR MAIN

(vegan) tagliatelle pasta: wild mushrooms, baby spinach, peas & pine nuts (mains with garlic bread) (gf)	8.95/15.95
Chicken & chorizo tagliatelle: in white wine, tomato garlic & chilli (mains with garlic bread) (gf)	9.95/17.95

## SALADS

The Blue Strawberry Salad: dressed leaves, King Prawns, pancetta, Stilton, cashew nuts & crisp croutons (gf)	8.50/15.95
(v) Moroccan salad: giant couscous, baby spinach, roasted chick peas, & aubergine, with Tzatziki dressing	7.95/13.95
(vegan) sweet potato & cumin hummus, poppy seed cracker beetroot & dill hummus vegetable cous-cous with seitan	7.95/13.95

## MAIN COURSE

Blue strawberry fish pie: (salmon, smoked haddock, king prawns & crayfish tails in a Mornay sauce topped with cheesy mashed potato)	15.95
Slow cooked pork belly: mashed potatoes & crispy crackling (gf)	15.95
Chicken breast escalope: layered with ham, spinach & glazed with a cheddar rarebit, sautéed potatoes (gf)	15.95
(vegan) curried cauliflower steak: spiced pye lentils, raita dip	13.95
(v) Cornish Brie, spinach & red onion jam tart: mixed salad & sweet potato chips	13.95
Beer battered fish & chips: (gf)	14.95
Calves liver: served pink on bubble n squeak with crispy bacon & sweet onion gravy (gf)	16.95
Fillet of salmon: pea & lemon risotto (gf)	16.95
Seabass fillet: crushed lemon & herb potatoes, saffron cream (gf)	17.95
Grilled skate wing: caper & tomato butter, new potatoes (gf)	19.95
10oz Sirloin Steak: chips, grilled tomato & mushroom (gf)	24.95
Beef Wellington: (served pink) Dauphinoise potatoes red wine jus	28.95
Lobster: grilled with garlic & herbs half 24.50/whole 42.50 OR Thermidor (glazed white wine cheese sauce) Served with frites & dressed leaves	

## SIDES

Creamy mash	2.95	Chips	2.95
Sautéed potatoes	2.95	Mixed salad	3.25
Mixed fresh veg	2.25/3.95	New potatoes	2.95
Tomato & rocket Salad	3.50	Garden peas	2.95
Garlic flat mushrooms	3.50	Dauphinoise potatoes	3.50
Broccoli, garlic & herb butter	3.95	Cauliflower cheeses	3.50
Onion rings with garlic 'mayo	3.50	Blue Strawberry Salad	4.95

For your convenience a suggested gratuity of 10% will be added to your bill for the benefit of serving & other staff

## Afternoon Tea Menu now available

Monday-Saturday 12.00-5.00pm

£22.50 per person- 24 hours' notice, £10pp deposit & booking required

Selection of sandwiches, cakes & homemade scones, Tiptree jam & cream (vegetarian & gluten free options available)

Selection of teas & coffees