

MONDAY-SATURDAY MENU

Served all day from 12:00 noon 'til late

PLEASE NOTE THIS IS A SAMPLE MENU & SUBJECT TO CHANGE

*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 please advise us*

APERITIF

Bloody Mary: vodka, tomato juice and all the spices	10.95
Bucks Fizz: Champagne & orange juice	7.95
Mimosa: Champagne, orange juice & triple sec	7.50
Bellini: Champagne, peach liqueur, peach purée	10.95
Champagne: by the glass white or rose	10.95/11.95
Prosecco (v): glass	6.95

Please see drinks list for full selection

STEF'S FAVES

By the bottle

Pink: Whispering Angel Cotes de Provence Rose	£52.95
White: Gavi di Gavi 'La Battistina'	£36.95
Red: Primitivo Tacco Barocco	£31.95
Bubbles: New Hall Sparkling Brut	£29.95

NIBBLES

(vg) Marinated olives & sun blushed tomatoes (gf)	4.95
(v) BBQ smoked cashews	3.25
Pork crackling: apple sauce (gf)	4.50

SMALL PLATES

(vg) Home made soup of the day (gf)	7.95
Prawn & crayfish cocktail: King prawn & Marie Rose sauce with twist of smoked salmon (gf)	10.50
Chicken liver pate: topped with redcurrant jelly red onion jam & focaccia (gf)	10.50
(v) Brie, spinach & red onion marmalade quiche tart: dressed leaves	10.5
(vg) Mushroom & garlic pate: dressed pea shoot & tomato salad toasted ciabatta (gf)	8.95
Oriental pork: egg noodles, stir fried vegetables, sweet n sour sauce, crispy leek garnish	9.95
Fish platter: smoked salmon, potted smoked mackerel pate, king prawns served with blinis (gf)	15.95
King prawns: garlic, chilli & parsley (gf)	14.95
(vg) Peri Peri cauliflower bites: harissa mayo, BBQ lime, coriander (gf)	9.95

STARTER OR MAIN

The Blue Strawberry Salad: dressed leaves, King prawns, pancetta, Stilton, cashew nuts & crisp croutons (gf)	10.50/17.95
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MAIN COURSE

Pie of the day: served with mashed potato	18.95
Slow cooked belly of pork: creamy mashed potato, crispy crackling (gf)	22.95
Pan fried chicken breast: wild mushroom & tarragon sauce, new potatoes (gf)	21.95
Calves' liver: crispy bacon, bubble n squeak, red onion jus (gf)	23.95
Grilled 8oz Sirloin steak 32.00 Grilled 8oz fillet steak: 36.00 Garlic mushroom, grilled tomato, peppercorn sauce, thick cut chips (gf)	
(vg) Mushroom & cashew nut Wellington: herb new potatoes & vegan gravy	17.95
(vg) Tart tatin: Mediterranean vegetables & sun blushed tomatoes baked in open puff pastry tart, glazed with Vegan Applewood cheese served with Italian tomato sauce & sauteed potatoes	17.95
Fillet of seabass: seafood cream sauce, crushed new potatoes (gf)	23.95
Grilled fillet of salmon: on a seafood chowder (gf)	23.95
Fish pie: smoked haddock, king prawns, salmon & crayfish tails topped with cheesy mash (gf)	23.95

SIDES

Chips	5.25	Mixed salad	3.95
Mixed fresh vegetables	3.25/5.95	Garlic flat mushrooms	5.50
Garden peas	3.25	Onion Rings	5.50
Blue Strawberry Salad side	5.95	Frites	5.25
Broccoli & garlic butter	4.95		
Cauliflower cheese (for two)	5.95		

For your convenience a suggested gratuity of 12.5% will be added to your bill for the benefit of serving & other staff