

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, chili & 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 10% will be added to your bill for the benefit of serving & other staff