



A LA CARTE MENU

To Start...

- Deep Fried Brie Wedges *with a Sweet Chilli Dipping Sauce* (V) **8.95**
Spicy Battered Squid *with a Sweet Chilli Dipping Sauce* **8.95**
Butterfly King Prawns in Coconut Breadcrumb *with Sweet Chilli Dipping Sauce* **9.95**
Falafel and Hummus Mezze *with Warm Flatbread* (VE) **8.95**
Homemade Crab & Salmon Fishcake *with Tartare Sauce* **9.95**
Whitebait *with Tartare Sauce* **8.95**
Baked Camembert for Two *with Warm Baguette* **13.95**

In The Middle...

- Slow Cooked Belly of Dingley Dell Pork *with Creamy Mash and Seasonal Vegetables* **21.95**
28 Day Aged 8oz Rib Eye Steak *with Skin-On Fries, Mushroom and Tomato* **26.95**
Pie of the Day *with New Potatoes, Seasonal Veg and Rich Gravy* **21.95**
Full Moon 6oz Wagyu Beef Burger *with Skin-on Fries, Salad, Emmental Cheese* **19.95**
Thai Green Chicken Curry *with Basmati Rice* (GF) **19.95**
Spiced Carrot and Root Vegetable Wellington *with New Potatoes, Seasonal Vegetables* (VE) **18.95**
Homemade Crab & Salmon Fishcakes *with Skin-on Fries, Tartare Sauce* **18.95**
Slow cooked Salt Marsh Lamb Shank *with Dauphinoise Potatoes and Seasonal Vegetables* **27.95**

I know I shouldn't, but...

- Lemon Meringue Pie *served with Vanilla Ice Cream* **8.95**
Sticky Toffee Pudding *served with Vanilla Ice Cream* **8.95**
Trillionaire Dark Chocolate and Caramel Ganache Tart *served with Vanilla Ice Cream* (GF) **8.95**
Baked chocolate cheesecake with a toasted marshmallow crown *served with vanilla ice cream* **9.95**
Toffee and Ginger Brioche Bread & Butter Pudding *served with vanilla ice cream* **8.95**