



SPECIALS

STARTERS

Spring Vegetable Soup / 5.25 / **G V**

served with Homemade Bread

Camembert Parcels / 6.75 / **V**

served with Red Onion Confit

Sharing Platter: Parma Ham, Pastrami, Chorizo, Salami,
Stuffed Peppadew Peppers and Olives / 10.95 / **V**

served with Ciabatta Slices

Potted Prawns with Sun-Blushed Tomatoes and Coriander / 6.75

served with Toasted Ciabatta

MAIN COURSES

Pan Fried Sea Bass / 15.95 / **G**

on Asparagus & Chorizo Risotto

Leek, Brie & Walnut Roulade / 12.50 / **V**

with Cannellini Bean & Roasted Red Pepper Salad and New Potatoes

Chicken Breast topped with Camembert, Asparagus and
White Wine / 15.95

served on Buttered Linguine

DESSERTS

Rhubarb and Orange Crème Brulee / 6.25

served with Home Made Ginger Snap Basket and Raspberry Sorbet

Summer Fruit Eton Mess / 6.25 / **G**

Triple Chocolate Brownie / 6.75

with Strawberries & Cream Ice Cream and Chocolate Sauce

G = Gluten Free / Vegan / V = Vegetarian

Gluten free bread is available for most of our dishes where bread is listed