



A La Carte

Starters

Pulled Pork Scotch Egg Served with a bacon jam. 8

Crab and Smoked Haddock Fishcake Topped with a poached egg and a split parsley oil. 8

Fresh Scallops Baked in the shell with a parmesan cheese sauce. 11

V Shallot & Kentish Blue Cheese Tart With pickled shallots and baby carrots. 7

Duck Hash Topped with a crispy duck egg and grated fresh truffle. 9

Hot Smoked Salmon and Dill Tian On a new potato and spring onion salad, shaved fennel and apple. 7

Main Courses

French Trimmed Pork Chop With savoy cabbage, sweet potato anna and a wholegrain mustard and apple sauce. 18

Seared Tuna Served rare with a mango, coriander and lime salsa and ramen noodles. 19

Pan Fried Chicken Supreme With a smoky chorizo pappardelle and served with rocket and parmesan. 15

Jamaican Jerk Lamb Curry Marinated shank slow cooked and served with rice and black eyed peas. 21

V Wild Mushroom and Pine Nut Open Lasagne Served with parmesan crisps and micro salad. 14

Sea Bream Pan fried and served with andouille sausage, roasted shallot and garlic cream and crushed new potatoes. 16

V Side Dishes each 4

Macaroni Cheese

Savoy Cabbage with Bacon

Seasonal Vegetables

Roasted Sweet Potato

French Green Beans with Almonds

Tomato and Onion Salad

Triple Cooked Chips

Sweet Potato Fries

Skin on Fries

All our food is freshly prepared and cooked to order so at busy times there may be a longer wait.

Please don't hesitate to speak to our staff if you have any food allergies or intolerances.

Most of our dishes can be made gluten free. *Service is discretionary but for tables of 8 or more 10% gratuity will be added to your bill!