

Starters

Chef's Homemade Soup of the Day <i>served with crusty bread</i>	£4.25
Pork Spare Ribs <i>loin ribs in a sweet and tangy BBQ sauce</i>	£6.95
Chicken Liver Pate <i>toasted ciabatta with balsamic and red onion chutney</i>	£4.95
Goat's Cheese Brushetta <i>rocket and a beetroot and apple chutney</i>	£5.25
Roasted Pigeon Breast <i>on a brioche crouton with redcurrant sauce</i>	£6.95
Mushroom Gratin <i>tallegio cheese, garlic ,cream and brandy, toasted breadcrumb topping</i>	£5.25
Prawn Cocktail <i>jumbo prawns, crispy salad, marie rose sauce</i>	£5.25
Crab Cakes <i>garlic mayo, grilled red pepper salad</i>	£6.95
Risotto of the Day <i>please see the blackboard for details</i>	£5.25
Parma Ham and Melon <i>torn buffalo mozzarella, balsamic dressing</i>	£6.25
King Prawns <i>sauté with garlic lemon and paprika, served with garlic mayo</i>	£11.95
New Zealand Mussels <i>grilled with garlic butter and herb crust</i>	£6.25
Antipasto <i>cured meats, olives, vegetables and salad with crusty bread</i>	£6.25

Pasta

Goats Cheese and Ricotta Cannelloni <i>with spinach tomato and parmesan</i>	£8.95
Chorizo and Prawns with Penne <i>spicy Spanish sausage with prawns and tomato finished with cream</i>	£10.95
Spinach and Ricotta Ravioli <i>lemon, basil pesto and toasted pine nuts</i>	£8.95
Chicken, Broccoli and Almonds <i>with penne pasta in a creamy parmesan and wine sauce</i>	£10.50
Crab with Chilli <i>with spaghetti , lemon, tomato and parsley</i>	£10.50
Pancetta and Mushroom Carbonara <i>spaghetti with garlic, cream, wine, egg and parmesan</i>	£8.95
Lasagne al Forno <i>beef ragu baked with béchamel and tomato</i>	£8.50
Smoked Salmon and Prawns <i>tagliatelle with dill, white wine and cream</i>	£10.50
Bolognaise <i>taglietelle topped with red wine, beef and herb ragu</i>	£7.95

*We have gluten free pasta available.
Please ask your server for details*

Mains

All our steaks are aged for a minimum of 21 days
All weights approximate and are uncooked

Rib Eye Steak (10 oz)	£17.50
Sirloin Steak (10 oz)	£17.50
Fillet Steak (8 oz)	£22.50

*Served with a choice of one of the following
Slow cooked tomato and roasted onions
Peppercorn sauce
Red wine sauce*

Fillet Steak Gorgonzola <i>with gorgonzola cheese and red wine sauce</i>	£22.50
Fillet Steak Pacino <i>with spiced mixed peppers and red wine sauce</i>	£22.50
Chicken & Mushrooms <i>port wine and cream sauce</i>	£12.50
Duck with Sour Cherries and Walnuts <i>port and Madeira sauce</i>	£16.95
Braised Lamb Shank with Garlic <i>white wine, rosemary and braising juices</i>	£14.95
Fish Of The Day <i>Please see the blackboard</i>	M.P.
Veal Escalope with Parma Ham and Taleggio <i>char grilled with ham and melted cheese</i>	£16.50

all served with sauté new potatoes and seasonal vegetables or thick cut chips and mushrooms

Sides

Garlic Bread <i>toasted ciabatta with garlic and parsley butter</i>	£2.95
with cheese	£3.25
with pesto	£3.25
Mixed tomato salad <i>vine, sunblush and cherry with balsamic onions and parmesan</i>	£3.25
Mixed Seasonal Salad <i>house dressing or balsamic dressing</i>	£2.95
Green Salad <i>house dressing or balsamic dressing</i>	£2.50
Gorgonzola, Rocket and Walnut Salad <i>house dressing</i>	£3.50
Thick Cut Chips	£2.50
Saute New Potatoes <i>rosemary, olive oil and sea salt</i>	£2.50
Seasonal Vegetables	£2.50
Marinated Dressed Olives	£2.95

Pizza

Margherita <i>tomato and mozzarella</i>	£6.50
Meat Feast <i>salami, chicken, pancetta, pepperoni and onion</i>	£8.95
House Special <i>mozzarella, sunblush tomato, rocket and sticky onions</i>	£8.95
Vegetarian <i>mushroom, peppers, olives and onions</i>	£7.95
Bolognaise <i>bolognaise sauce</i>	£7.95