



Tapas & Starters

Rustic Breads | £5.00 *ve/v*
*Served with extra virgin olive oil,
balsamic vinegar and hummus.*

Marinated Olives | £3.95 *ve/v/GF*

Garlic Ciabatta | £3.50 *v*

Patatas Bravas | £5.00 *v/GF*
*Served with salsa brava and aioli.
(please ask for Ve option)*

Pan Fried Padron Peppers | £5.00 *v/GF*
*Served with tomato tapenade.
(please ask for Ve option)*

Deep Fried Goats Cheese | £7.00 *v*
Served with tomato tapenade.

Chef's Bajun Fish Cakes | £7.25
Served with Barbados sauce.

Continental Meat Board | £13.00
*Served with rustic bread,
pickles and chutney (sharer).
(please ask for GF option)*

Gambas A La Plancha | £12.50
*Shell on king prawns, served with a creamy
garlic and herb sauce.
(please ask for GF option)*

Scallops A La Plancha | £11.50
*Served with a mango relish and
crispy parma ham.
(please ask for GF option)*

Charred Octopus
A La Plancha | £8.50
*Served with chilli and garlic olive
oil drizzle.*

Mediterranean Fish Soup | £7.50
*Served with rustic bread.
(please ask for GF option)*

Huevos Rotos | £8.00
*Chorizo with patatas bravas, fried egg
and tomato relish.
(please ask for GF option)*

Sauteed Chicken Wings | £7.50
*Tossed in garlic, chilli and
barbeque sauce.*

Moules Marinières | £8.50
*Served with rustic bread.
(please ask for GF option)*

Crispy Pork Belly | £7.50
Served with apple and pear sauce.

Vegetable Soup | £6.00 *ve/v*
*Served with rustic bread.
(please ask for GF option)*

Please let us know if you have any food allergies or special dietary needs.

Seafood

Pan fried Whole Seabass £27.95
served with chilli garlic oil or garlic oil and salad

Pan Fried Salmon Fillet £17.95
served with chargrilled asparagus, red pepper
sauces & crushed baby potatoes

Whole Lemon Sole £19.95
served with almond butter, capers & herbs

Pan Fried Fillet of Seabass £17.95
served with fondont potatoes and pea puree

Grilled Hake £17.95
served with red pepper sauces and pak choi

Fish & Chips. £16.95
served with pea puree & tartar sauce

Grilled Al A Plancha Gambas. £21.95
garlic king prawns with tomato sauces - choice of potatoes
or salad

Meat

Venison £17.95
served with parsnip puree, port jus & sauteed vegetables

Chicken Breast £15.95
served with pepperoanata salsa & a choice of potatoes

8oz Sirloin £25.95

8oz Ribeye £26.95

16oz T-Bone £30.95

8oz Fillet £31.95

Slow Roast Belly Pork £17.95
served with apple mash & red wine Jus

Pan Fried Barbados Chicken £16.95
served with seasonal veg and choice of potatoes

Lamb Shank £17.95
served with sweet mash, red cabbage & red wine jus

Duck Breast £18.95
served with red cabbage, rump orange jus & seasonal vegetable

Pork Loin £19.95
served with fried rice and apple cream sauce

Veggie/Plant Based

Tofu Salad £15.95
served with cucumber, tomato, avocado & dressing

Grilled Aubergine £15.95
served with sun dried tomato cheese & courgette

Sides

Dauphinois Potatoes £3.95

Jacket Potato £3.95

Crushed Baby Potatoes with Butter Herbs £3.95

Proper Chips £3.95

Sauteed Pak Choi £3.95

Grilled Asparagus £3.95

Green Beans £3.95

Sauteed Seasonal Vegetables £3.95

Side Salad £3.95

Sauces

Peppercorn £3.00

Garlic Mushroom £3.00

Red Wine Jus £3.00

Barbados Sauce £3.00

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Desserts



Strawberry Roulade | £6.95

A fresh whipped cream and strawberry fruit filling rolled in a light airy sponge served with fresh cream or a choice of ice cream.

Key Lime Pie | £6.95

A light zesty dessert with a crunchy gingernut base filled with fresh lime zest & lime juice mixed together with a light whipped cream topped with fresh limes & grated lime zest served with fresh cream or a choice of ice cream.

Dark Cherry Cheesecake | £6.95

A digestive biscuit base filled with a thick cream cheese & fresh cream topped with a dark cherry preserve served with fresh cream or a choice of ice cream..

Profiteroles | £6.95

A delicious light choux pastry filled with chantilly cream topped with dark chocolate ganache and a white chocolate drizzle.

Tiramisu | £6.95

A elegant rich italian dessert with a layer of sponge on the bottom with savoiardi biscuit in the middle soaked in espresso coffee with mascarpone cream covered in cocoa powder.

Snow White | £6.95

A delicious dessert made with chocolate & vanilla sponge lightly soaked in baileys irish cream with a dark & white chocolate mousse covered with fresh cream and finished with white chocolate shavings dusted with icing sugar.

Assorted Ice Cream Sundae

Choose between vanilla, strawberries & cream, ube, mango sorbet or dairy free chocolate. Sauces; chocolate, strawberry or caramel.

2 Scoops | £4.95 3 Scoops | £5.95

Dont forget to ask about...

superior sunday lunch menu

beaujolais day experience

great value 2 course
midweek lunch menu

christmas dining menu
(available throughout december)