

Specials

Chef's Home-Made Soup of the Day
With Brown Loaf & Butter
£6

Pan Seared South Coast King Scallops with Grilled
Black Pudding, piccalilli & crispy Panchetta
£8

Grilled Capricorn goats cheese with
Roasted red peppers & walnut dressing
£7

Linguine with cherry tomatoes' & goats
Cheese sauce
£9

Asian spiced monk fish tail with fondant potato,
Wilted spinach & sweet red pepper sauce
£17

Slow Cooked Chicken in Prunes,
Olives, Capers & Red Wine
With Chorizo Mash & Seasonal Greens
£12

Pan Seared Pork Medallions with Truffled Mash,
Wilted spinach & Whole Grain Mustard Cream
£13

Char-grilled 28 Day Aged 10oz Rib-Eye Steak with
Rosemary scented fondant Potato Wilted Spinach
& Peppercorn Sauce
£19

Char-Grilled Swordfish Steak on a
Classic Niçoise salad
£12

We endeavour to source all of our produce
From local suppliers and prepare our
Food freshly to order