

Pre starters

Freshly baked bread with olive oil and balsamic vinegar (v) 2.75

Freshly baked bread, olive oil, balsamic and olives (v) 4.95

Starters

Soup of the day with freshly baked bread (v) 5.25

Chicken liver parfait with apple, pear and shallot chutney
and melba toast 6.25

Fresh steamed mussels with onions, garlic, white wine and herbs, finished
with cream and fresh bread 8.25

Pork and black pudding terrine, wrapped in smoked bacon with red onion
marmalade 6.50

Spicy salmon and cod fishcakes with a light curry sauce
and mango chutney 5.75

Surf and turf salad, cajun beef fillet and king prawns with garlic mayonnaise,
Parma ham, blue cheese and a balsamic dressing 7.95

Beef spring roll, strips of beef fillet and stir fried vegetables baked in filo
pastry with a hoisin sauce 6.75

Smoked salmon and cream cheese roulade, dill pickled cucumber, crispy
capers, lemon and herb dressing and wholemeal toast 6.95

Baked goats cheese and pesto, on an olive oil crostini with beetroot
dressing (v) 6.50

Mains

Roast breast of chicken with potato sag aloo and curry sauce 15.95

Grilled fillet of cod with mussels, sautéed spinach, peas, wild mushrooms
and a dill sauce 19.95

Roasted breast of duck with stir fried vegetables, crispy black pudding and a
redcurrant sauce 17.95

Calves liver and bacon, pan fried medium served on horseradish mash with
a balsamic gravy 15.75

Medallions of beef fillet 'Diane style' sautéed with mushrooms, onions, garlic
and herbs finished with French mustard brandy and cream 23.95

Great Garnets roasted pork fillet and belly, with bubble and squeak and a
mustard jus 16.95

Grilled fillet of seabass on sautéed samphire with cherry tomato, asparagus
and a dill cream sauce 16.25

6oz English fillet of beef with a crab ravioli, grilled king prawns and a lobster
bisque 27.95

Monkfish and king prawns, marinated in olive oil, ginger, chilli and garlic,
served with linguine and a coriander sauce 23.95

Beetroot, spinach, ricotta and pine nut crispy ravioli with stir fried vegetables
and a pesto cream sauce 15.95

Other vegetarian meals are available upon request. We cater for all common
allergies and dietary requirements including vegan options.

Make a booking

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