

DINNER ALA CARTE
(SAMPLE MENU ONLY)

Starters

- Soup of the day** with thyme and garlic granary croutons (v) ~ **£5.95**
Chicken liver parfait served with red onion marmalade ~ **£6.95**
Golden beetroot & walnut salad with goat's cheese and a red wine dressing (v) ~ **£6.95**
Frolics king prawn bloody mary cocktail salad ~ **£7.95**
Pan fried scallops served with parsnip puree, crispy parsnip and belly pork ~ **£10.95**

Special starter of the day:

- Deep fried goat cheese** served with red onion marmelade- **£6.95**
Whitebait served with lemon mayonnaise - **£6.95**

Mains

- 8oz Sirloin steak** with garlic and chives butter, house chips, spinach and peppercorn sauce ~ **£19.95**
Pan-roasted chicken breast wrapped in Parma ham, two walnut pesto tagliatelle, white wine sauce **£16.95**
Pan-seared fillets of sea bass with crushed new potatoes, salsa verde and beurre blanc sauce - **£19.95**
Braised and rolled pork belly served with mash potato, spinach and red wine jus~ **£16.95**
Prawn tagliatelle with sun dried tomatoes, olives, artichokes and chorizo **£17.95**
Tagliatelle with pesto, spinach, mascarpone cheese, and toasted pinenuts (v)~ **£13.95**

Special Mains of the day:

- Pork tenderloin wrapped in bacon** with chorizo, salsa, mash potato, grain mustard sauce **£16.95**

Sides

- Hand cut house chips ~ **£2.95**
Garlic ciabatta ~ **£2.95**
Mixed leaf and parmesan salad with mustard dressing ~ **£2.95**
A selection of breads with dipping dressing ~ **£2.95**

Dessert

- House Tiramisu** served with chocolate ice cream- **£5.95**
Chocolate and hazelnut brownie served with chocolate sauce and ice cream - **£5.95**
A selection of cheeses served with biscuits and chutney - **£8.95**
Vanilla pannacotta served with Champagne poached strawberries **£5.95**
A selection of ice creams and sorbets **£4.95**

All prices include VAT. All our food is freshly cooked, with seasonal produce where possible;
hence menu is subject to change due to the availability of ingredients.
Please be advised that nuts are used in our kitchens. If you do have any dietary requirements please inform your
waiter.

Due to the nature of the kitchen we cannot guarantee that there will be no cross contamination.