

Restaurant Menu

BREAD AND STARTERS

Sharing Plate of Freshly Baked Artisan Breads with smoked paprika, garlic & herb butter, olive oil and balsamic vinegar (V) (Vg Optional)	£7.50
Pea and Mint Soup with garlic croutons and crème fraiche (GF, DF, NF, V, Vg Optional)	£8.50
Smoked Peppered Mackerel with jewelled cous cous salad, pickled red chilli and fennel (DF, NF)	£11.50
Panko Fried Goats Cheese with dressed rocket leaves, pineapple & rum compote and micro herbs	£9.00
Roasted Sweet Potato and Heirloom Tomato Salad with baby gem lettuce, crumbled feta cheese, pomegranate seeds and green herb oil (GF, NF, V) (DF, Vg Optional)	£9.00
Prosciutto Ham and Glazed Fig Bruschetta with pickled bell pepper salsa, mixed leaves and a balsamic glaze (DF)	£9.00

MAIN COURSES

10oz Barracks Farm English Sirloin Steak with triple-cooked chips, roasted vine tomatoes, tender stem broccoli and watercress (GF, NF) (DF Optional) (Choose chimichurri sauce or peppercorn sauce)	£32.50
160z T bone steak with triple-cooked chips, roasted vine tomatoes, tender stem broccoli and watercress (GF, NF) (DF Optional) (Choose chimichurri sauce or peppercorn sauce)	£43.50
Garlic & Tarragon Roasted Chicken Breast with charred green beans, creamy mashed potatoes and a rich wild mushroom cream sauce (GF, NF)	£20.50
Confit Duck Leg with braised red cabbage, sautéed baby potatoes, pink peppercorn & apple jus (GF, DF, NF)	£21.50
Crispy cod and Pesto Parcel with sautéed spinach, chorizo & bean cassoulet and pickled cucumber & carrot slaw (NF)	£22.00
Linguini Marinara with roasted peppers, courgette & aubergine, creamy tomato marinara, dressed rocket and Italian hard cheese (V)	£17.50

DESSERTS & CHEESE

Lemon Posset with mini shortbread biscuit rounds, raspberries and lemon zest (GF optional)	£9.50
Banoffee Cheesecake with salted toffee sauce, strawberry & baby mint (NF)	£8.50
Dark Chocolate Ganache Tart with raspberry coulis & fresh berries (NF V)	£8.50
Rhubarb and Vanilla Cream Mess topped with seasonal berries, micro mint and crushed meringue (GF V) (DF, Vg Optional)	£8.50
Trio Of British Farmhouse Cheeses brie, stilton & mature cheddar, served with crackers, spiced apple chutney and grapes (V)	£10.50