



Menu-B

To Start With

Soup of the Day - 15

served with the bread

House Baked Bread (Veg) - 12

served with herbed butter & pumpkin dukkah

Potato Gnocchi (Veg) - 16

cooked through spiced cherry tomato sauce, spinach, bocconcini & pinenuts

Pork Croquettes - 22

on spicy mustard sauce topped with capers & raisin puree

Sides

Fries	12
Potato Wedges	12
Garden Salad	13
Sauteed Vegetables	15

Mains

Confit of Chicken Legs (gf) – 39

on parship puree & ratatouille

Fish of the Day En Pappillote (gf) – 42

with lemon butter cream sauce & roasted potato

Grilled Lamb Rump (gf) – 49

on potato puree, market vegetables, red wine jus

Braised Beef Cheeks (gf) – 52

on garlic mash topped with onion marmalade with its own jus



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Vegetarian Options

Cauliflower Steak (Gf)(Vg) - 28

marinated and roasted served with homemade romesco sauce

Gardeners Pie (Gf) - 29

oven baked vegetables stew topped with potato puree & parmesan cheese

Chef's Cous Cous (Gf) - 29

cooked in butter with carrots, corn, peas, raisins, olives, mixed beans & pine nuts

Linguini Pasta Genovese - 32

tossed in pesto with potato & green beans with parmesan cheese

****Kids Menu****

(Children under 12 Yrs)

Chicken Nuggets - 16

served with chips

Fish & Chips - 16

served with chips & aioli

Linguine Bolognese - 16

Desserts

Warm Sticky Date Pudding – 22

served with vanilla ice-cream

Chocolate Tart – 22

swirled with spicy caramel served with salted caramel ice-cream

Homemade Ice-Cream – 1212

please ask your server for flavours

(GF)-Gluten Free, (Veg)-Vegetarian, (Df)-Dairy Free, (Vg)-Vegan