

**MAINS**

8oz Sirloin steak with wild mushroom & parmesan gratin served with salad and thick cut chips  
13.50

Slow-roasted pork belly with red onion & rocket salad & a honey, orange & sesame sauce  
10.00

Roasted salmon fillet with sautéed new potatoes, sun-blushed tomatoes, puy lentils, salad & balsamic dressing  
10.00

Pan-fried tiger prawns, rocket, broad beans, sun blushed tomatoes & homemade pappardelle  
10.50

Saffron & lemon risotto cakes stuffed with buffalo mozzarella served with a tomato salad & mixed leaves  
✓ 10.50

Cauliflower & stilton tart with puy lentils, rosemary poached pears, French beans & rocket & walnut salad  
✓ 10.50

**DESSERTS**

Chocolate & hazelnut brownie with clotted cream ice cream & raspberry milk shake  
4.00

Zesty ricotta tart with vanilla ice cream & candied orange syrup  
4.00

Caramelized figs with honeycomb ice cream  
4.00

Artisan cheese board with oat cakes, quince jelly & saffron & pear chutney  
8.50