



DINNER MENU

STARTERS

Spicy BBQ Wings 9

Ranch dressing, crudité

Woodland Mushroom 7

Toasted ciabatta, feta cheese, fried basil (V/VEA/GFA)

Crispy Calamari 9

Calamari rings, mango salsa, herb oil

Soup of the Day 7

Sourdough, butter (V/GFA)

Camembert to Share 16

Rosemary & garlic, toasted ciabatta, olive oil, onion chutney (V/GFA)

MAINS

Grilled Lamb Rump 23

8oz rump, creamy pesto mash, green beans, red wine jus (GF/N)

Crispy Duck Breast 24

Honey-roasted fondant, tenderstem broccoli, orange sauce (GF)

Pork Tenderloin Medallions 21

Pan seared, sweet potato mash, tenderstem broccoli, tangerine sauce, wasabi cream

Cajun Monk Fish 27

Pan seared, new potatoes, green beans, roasted red pepper sauce (GF)

Creamy Wild Mushroom & Sundried Tomato Risotto 17

Topped with rocket, parmesan (V/VEA/GF)

Roasted Chicken Supreme 22

Gouda mash, red cabbage, carrot batons, thyme jus (GF)

Beer Battered Cod 22

Homemade beer batter, skin-on chips, peas, tartare (GFA)

Roasted Cauliflower Steak 20

Warm quinoa pepper salad, carrots, green beans, veg gravy (V/VE)

Pesto Linguine 23

Paprika prawns, rocket, grated parmesan (N)

Truffle & Parmesan Fries - All sides 4

Green Beans, Peas, Fresh Herbs

Rocket & Grana Padano Salad

Beer Battered Onion Rings

FROM THE GRILL

Mulberry Burger 18

6oz burger patty, streaky bacon, Red Leicester, Jalapeños, chipotle mayo

Peri-Peri Grilled Chicken Burger 18

Tender grilled chicken, Peri Mayo

Veggie Royale 17

Mixed vegetable patty, Red Leicester, burger relish (V)

All burgers come with cos lettuce, onions, tomatoes & fries

Steaks

Ribeye 10oz 34 | Rump 10oz 28

All steaks served with flat mushroom, beef tomato, skin-on chips

+3 Red wine jus, Peppercorn, Blue cheese sauce