



Dinner Menu

Cocktails

APEROL SPRITZ aperol, Prosecco, soda	£6
TOM COLLINS Daffy's gin, fresh lemon, syrup, soda	£7
WHISKEY SOUR bourbon, fresh lime, egg white, bitters	£7

To Start

CHERRY TOMATO, BASIL, BRUSCHETTA toasted sourdough, olive oil	£5
STILTON, WALNUT, CHICORY SALAD bacon lardons, dijon dressing	£6

Mains

ROAST LAMB RUMP lemon crushed new potatoes, baked cherry tomatoes, Pea & mint pesto	£15
CAMEMBERT, HAZELNUT & SPINACH FILO pear salad, cranberry balsamic sauce	£13
ROAST CHICKEN BREAST coconut & cardamom rice, harissa, yoghurt	£14
PAN FRIED SEA BASS Chorizo, puy lentils, fennel	£15

After

WARM CHOCOLATE BROWNIE raspberry ripple chantilly cream	£5
APPLE & BLACKBERRY CRUMBLE ginger oat crumble, custard	£5

Please enquire with the kitchen regarding allergens