

MENU

To Start

Seasonal soup of the day *V/Vegan/GF* 5.95

Homemade creamy soup complete with rustic bread & butter

Homemade ham hock terrine 8.00

with a sweet chilli sauce chorizo beignet & cranberry purée

Seared salmon *GF* 8.25

With potato cake, spring onion & crème fraîche

Beetroot trio *V/GF* 7.25

Beetroot carpaccio, roasted garlic & beetroot purée & candied beetroot with gorgonzola mousse & Toasted hazelnuts

Scallops of the week *GF** 8.95

Please find out more by speaking to our team

Roasted asparagus *V/Vegan*/GF* 7.25

Wrapped in parma ham, served with roasted garlic & beetroot puree, sweet chilli sauce & manchego shavings

V Vegetarian
Vegan* Vegan option available on request
GF Gluten Free
GF* Gluten Free available on request

Main Course

Seared hake fillet *GF** 15.95

Panfried wild mushrooms, hisspi cabbage, white wine & chive velouté and wasabi foam.
pairing wine: The Accomplice Second Heist Chardonnay, Australia, 13%

Trio of pork 17.95

Braised pork cheek, teriyaki pork belly, pork fillet rulard, vanilla mash, pork reduction.
Pairing Wine: GPG Garganega Pinot Grigio Italy, 12.5%

Fillet steak *GF* 28.95

A fillet of local steak cooked in melted soy-ginger butter, finished with skin on chips & watercress.
Pairing Wine: The Accomplice Second Heist Shiraz Australia, 13%

Stuffed chicken supreme *GF* 16.95

Chicken supreme stuffed with herbs & mascarpone cheese wrapped in parma ham served on a bed of crushed aromatic potatoes & creamy leeks.
Pairing Wine: The Pugilist Cabernet Sauvignon Australia, 14.5%

Baked sweet potato *V/Vegan/GF* 13.95

With avocado, chimichurri & feta.
Pairing Wine: Bella Modella Pinot Grigio Rosé Italy, 12%

Pan seared seabass *GF* 16.95

With buttered crushed potatoes, asparagus spears, carrot puree
Pairing Wine: Bella Modella Pinot Grigio Rosé Italy, 12%

Today's Special

We have a number of special dishes available. Please speak to our team.