

Starters

Seared scallops on a warm nicoise salad with a warm fennel and saffron vinaigrette

£7.50

Pan fried chicken livers on toasted brioche with caramelised red onions and a pear and hazelnut salad

£6.75

King prawn tempura with a carrot and bean sprout salad with sweet and sour sauce

£7.25

French onion soup with a Swiss cheese crouton

£5.95

Warm flaked ham and broad bean salad with a lightly poached egg and a grain mustard dressing

£6.25

Whole baked Camembert with smoked garlic and rosemary and herb croutons with a plum and apricot chutney

£6.95

Main Courses

Grain mustard and pepper crusted prime sirloin steak served with dauphinoise potato, roasted beetroot and green beans with a red wine jus

£18.95

Pan fried fillets of black bream on a creamy leek, pea and asparagus risotto with a toasted pine nut and herb salsa

£15.95

Spinach, ricotta and wild mushrooms Cannelloni with a tomato and basil sauce, glazed with Mozzarella

£13.50

Confit of duck on a potato, apple and black pudding cake served with wilted spinach and a baby onion jus

£15.95

Seared tuna with a warm noodle salad stir fried vegetables and a honey, soy and sweet chilli dressing

£16.25

Marinated rack of lamb served with sweet roast potato, spring greens and a smoked garlic and thyme jus

£16.25

Butternut squash, oyster mushroom and cheddar cheese flan with roasted cherry tomatoes with a new potato and green bean salad

£13.50

(Seasonal vegetables and roasted new potatoes or a side salad - £2.95)

Desserts

Caramelised pineapple tart tartin with coconut ice cream

£5.95

Banana and Amaretto parfait with honey glazed bananas

£5.95

Vanilla and lemongrass pannacotta with a stem ginger and rhubarb compote

£5.50

Mixed French mature cheese plate with homemade Apple and grape chutney and biscuits.

£6.25

Lemon meringue roulade with a mixed berry coulis and raspberry sorbet

£5.75

Warm chocolate and Kirsch marinated cherry tart with chocolate sauce and crème fraiche

£5.95