

<b>BREAD &amp; OLIVES</b>	<b>£4.95</b>	<b>CAFÉ BREAD BOARD</b>	<b>£6.95</b>	<b>OCEAN PLATE</b>	<b>£19.95</b>
<i>Freshly Baked Rolls, Butter &amp; Mixed Olives</i>		<i>Farmhouse Slice, Crisp Flat Tortillas, Bread Sticks, Baked Ciabatta</i>		<i>Loligo Calamari, Breaded Whitebait, Crevettes, Smoked Salmon, Prawns, Prawn Twisters &amp; Garlic Aioli</i>	
<i>Watercress Pesto, Balsamic &amp; Olive Oil</i>					

### TO START

<b>Soup of the Day (Vegan)</b>	<b>£5.50</b>
<i>Crusty Bread Roll</i>	
<b>Smoked Salmon &amp; Crayfish Salad</b>	<b>£7.25</b>
<i>Fennel Bread, Capers, Shallot &amp; Parsley Dressing</i>	
<b>Crispy Duck Pancakes</b>	<b>£7.25</b>
<i>Spring Onion, Cucumber, Hoi Sin Sauce</i>	
<b>Burrata Bruschetta</b>	<b>£6.95</b>
<i>Peas, Broad Beans, Rocket, Radish &amp; Basil (V)</i>	
<b>Confit Chicken, Ham &amp; Chorizo Terrine</b>	<b>£6.95</b>
<i>Sweet Apple Chutney, Toasted Bread</i>	
<b>Beef &amp; Leek Tart</b>	<b>£6.95</b>
<i>Horseradish Crème Fraiche, Watercress Pesto</i>	
<b>Garlic &amp; Rosemary Baked Camembert</b>	<b>£7.95</b>
<i>Toasted Farm House Bread</i>	
<b>Mussels in a Creamy White Wine Sauce</b>	<b>£7.95</b>
<i>With Farmhouse Bread</i>	
<b>Scallops &amp; Prawns in a Thermidor Sauce</b>	<b>£9.95</b>
<i>Herb Crust, Watercress Salad</i>	

### SIDES

<b>Side Salad</b>	<b>£3.95</b>
<b>Pureed Swede &amp; Carrot</b>	
<b>Sautéed Mushrooms</b>	
<b>Sweet Potato Fries</b>	
<b>Mixed Green Vegetables</b>	
<b>French Fries</b>	
<b>Brussel Sprouts &amp; Bacon</b>	

### SAUCES

<b>Pink &amp; Green Peppercorn w' Tequila</b>	<b>£3.50</b>
<b>Blue Cheese Sauce</b>	
<b>Garlic Butter</b>	
<b>Red Wine Jus</b>	

### MAIN COURSE

#### DESSERTS

<b>Chocolate &amp; Coconut Tort (Vegan)</b>	<b>£6.55</b>
<i>Blackberry Paint</i>	
<b>Traditional Christmas Pudding</b>	
<i>Brandy Cream</i>	
<b>Selection of Dairy Ice Cream &amp; Sorbets</b>	
<i>Café Curls</i>	

#### GRAND CHEESE SELECTION

<b>Selection of Fine Market Cheeses with Accompaniments</b>	<b>£9.05</b>
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<b>8oz Homemade Burger w' Cheddar Cheese, Smoked Back Bacon, Bun</b>	<b>£13.95</b>
<i>Salad &amp; French Fries</i>	
<b>Mushroom &amp; Lentil Nut Roast (Vegan)</b>	<b>£10.25</b>
<i>Roast Potatoes, Mixed Vegetables &amp; Red Wine Herb Sauce</i>	
<b>Falafel Burger w Halloumi Cheese (Vegan)</b>	<b>£10.95</b>
<i>Tomato Jam, Iceberg Lettuce &amp; French Fries</i>	
<b>Beer Battered Fish of Day Fillet</b>	<b>£13.50</b>
<i>French Fries, Peas &amp; Homemade Tartar Sauce</i>	
<b>Pan Fried Fillets of Seabass</b>	<b>£17.95</b>
<i>Green Beans, Smoked Pancetta, Shallots, Saffron Quenelle &amp; Creamy White Wine Sauce</i>	
<b>Traditional Roasted Turkey</b>	<b>£13.95</b>
<i>Pigs in Blankets, Mixed Seasonal Vegetables, Roasted Potatoes, Stuffing &amp; Gravy</i>	
<b>Roasted Fillet of Salmon</b>	<b>£16.95</b>
<i>Buttered New Potatoes, Wilted Leaves &amp; Lemon White Wine Sauce</i>	
<b>Slow Cooked Feather Blade of English Beef</b>	<b>£15.95</b>
<i>Potato Puree, Mixed Vegetables &amp; Red Wine Jus</i>	
<b>Herb Crusted Lamb Rump</b>	<b>£19.95</b>
<i>Potato Gnocchi, Celeriac Puree, Braised Red Cabbage &amp; Rosemary Jus</i>	
<b>6oz Prime Fillet Steak</b>	<b>£24.95</b>
<i>Grilled Cherry Tomatoes, Roasted Field Mushroom, French Fries &amp; A Choice of Sauce</i>	

<b>MEAT ON STONE</b>	<b>£17.95</b>
<b>6oz Sliced Prime Fillet Steak</b>	
<i>Cook your own steak on a Hot Marble Stone</i>	
<i>Served with House Salad</i>	

*A discretionary service charge of 10% is added to all tables of 6 & over. Some of our foods may contain allergenic ingredients. Please ask staff for further details.*