

Dinner Menu



Tuesday to Saturday

Kitchen open 18.45 to 20.45

STARTERS

Mezze Plate – Chickpea Falafel, Hummus, Beetroot Tahini, Baba Ghanoush, Tzatziki, Flat Bread, Pickled Vegetables, Carrot & Pine Nut Salad 10.00/2 to share 19.00 Extra Bread £1.00(V)(GF ask for Gf Bread)

Crispy Fried Aubergine in a Sticky, Spicy Sweet & Sour Glaze 9.75(Vg)

G&T Battered Prawns, Mixed Leaf Salad and Lime Aioli 10.75

Beef Carpaccio with Chimichurri Squash and Red Pepper Salad with Chipotle Dressing 10.50(GF)

Oak Smoked Salmon with Crayfish Tail and Fennel Salad in Bloody Mary Dressing 12.00

Persian Quail Salad with Spiced Labneh, Grapes and Caramelised Walnuts – Pomegranate Gel 12.00(GF)

Crispy Calamari Greek Salad of Tomato, Black Olives, Creamed Feta, Pickled Cucumber and Lemon Mayonnaise £11.00

There is no love sincerer than the love of food
– George Bernard Shaw

MAINS

Roast Chicken Breast with Corn Polenta, Creamy Sauteed Wild Mushrooms, Tenderstem Broccoli and Roast Garlic Hollandaise 26.00(GF)

Roast Pork Tenderloin with Leek & Bacon Potato Pave, Cider Braised Chorizo, Kale, Pickled Apple and Cider Sauce 28.00(GF)

Grilled Halloumi Cheese with Burnt Honey Nuts, Grilled Courgettes, Roast Sweet Potato and Vegan Queso Dip 20.00(V)(GF)

Pink Roast Loin of Lamb with a Watermelon, Feta, Pistachio, Pickled Rind and Mint Salad, Taleggio Arancini & Pistachio Pesto 29.00(G.F)

Char Sui Broccoli on Coconut Rice Cake, Stir Fried Greens, Toasted Peanuts and Sesame 20.00(Vg)(GF ask GF Soy)

Fillet of Stone Bass on Crab Mash with Grilled Tiger Prawns, Seared Scallop, Samphire Grass and Lemon Caper Butter 32.00(G.F)

Chargrilled Fillet of Beef with Dauphinoise Potatoes, French Beans, Pickled Onion Rings & Port Wine Jus 40.00(GF)

10% Discretionary service will be added to the final bill