

Welcome to our Chef's Specials – a carefully curated selection of seasonal dishes, crafted with quality ingredients and a passion for great food. We hope you enjoy every bite.

CHEF'S SPECIALS

STARTERS

Duck Croquette - £11
With Hoisin sauce and Asian salad.

Smoked Haddock Chowder - £11
Served with peas, celery and asparagus, poached in fish stock, finished with crème fraîche and parsley.

Tapas Sharer for Two - £22
Includes all items below;
Padron Pepper, Paprika Chicken Thighs, Gordal Olives, Calamari with Lemon Mayo, Chorizo with red onions and a red wine sauce and Patatas Bravas.

Why not add a bottle of any wine for £24.95?

MAINS

8oz Ribeye - £29
Served with triple cooked chips, rocket and parmesan salad and Diane sauce.

Add Garlic Prawns - £6

Thai Green Curry - £26
Served with pan seared monkfish, pak choi, chestnut mushrooms and udon noodles.

Game Pie - £24
A venison, pheasant and rabbit pie, with creamy chive mash and a rich red wine jus.

Black Treacle and Bacon Tomahawk - £25
With garlic and herb roast potatoes and chili and soy pan fried tenderstem broccoli.

DESSERTS

Lemon Tart (V) - £11
With berry compote and chantilly cream.

For allergen information, please speak to a member of the team.