

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

Smoked Salmon Roulade - £11
Celeriac remoulade, cucumber salad & crispy toast

Tapas Sharing Board - £22
Recommended to share for two - 6 tapas included.
Chorizo croquettes with hint of chilli
Patatas Bravas in a rich tomato sauce, with roast garlic aioli,
Calamari with lemon mayo
Padron Peppers,
Meatballs stuffed with Manchego cheese
Gordal Picante Olives

Why not add a bottle of wine for £24.95?

MAINS

8oz Ribeye - £28
Best served medium-rare, with triple-cooked chips, peppercorn sauce & watercress salad
Add garlic chilli prawns +£6

Pork Belly £25
Black pudding bon bon, mashed potato, tenderstem broccoli & cider sauce

Seabass - £22
Pan-fried seabass fillet with roasted chorizo, courgettes, tomato & salsa verde

DESSERTS

Due of Chocolate Mousse - £10
Served with strawberry & mint compote

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