

# Dairy Free Menu

- V Basket of bread, olive oil and balsamic vinegar £4.00
- V Roasted garlic, hummus and toasted pita bread £7.50

## Starters

- Homemade soup £7.50
- Seared scallops, caper and raisin dressing £11.50/£21.00
- N Thai fishcakes, sweet chilli sauce, cucumber salad, peanut dressing £9.00/£17.50
- Moroccan lamb rolls, cucumber and mint sauce, yoghurt dressing £8.50
- Ham hock terrine, mustard seeds, tarragon jelly and piccalilli £9.00
- Devilled chicken livers, grilled sour dough £8.50

## Mains

- Sesame roast salmon, spiced lentil salsa £19.00
- Grilled calves liver and bacon, bubble and squeak, red onion gravy £19.00
- Slow braised feather blade of beef, honeyed heritage carrots £19.00
- V Woodland mushroom risotto, truffle oil, parmesan crisp £16.00
- Grilled 8oz Scottish sirloin steak, field mushroom, tomato, chips £27.00
- Grilled 8oz Scottish rib eye steak, field mushroom, tomato, chips £22.50
- Grilled "Les landes" corn-fed half chicken, field mushroom, tomato, chips (30 minute waiting time) £17.00

- V Vegetarian
- N May contain nuts

10 October 2017

Manager: Trent Williams

Head chef: Richard Lyndon Pepper

All prices include VAT

An optional 12.5% service charge will be added to your final bill




## Sides

- Mixed or green salad £5.00/£9.00
- Rocket salad £4.00
- Plum tomato and red onion salad £4.00
- Individual portions of vegetables – spinach, curly kale, new potatoes, chips, creamed mash, chantenay carrots and peas £4.00

## Desserts

- Seasonal berries with sorbet £7.50
- Home-made sorbet – (please choose 3 scoops) £6.50

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**"Please let a member of staff know if you have any allergies or specific dietary requirements.**

**Whilst we will do all we can to accommodate guests with food intolerance and allergies, we are unable to guarantee that dishes will be completely allergen-free."**