

DESSERTS

Salted Caramel Profiteroles

Chocolate covered choux pastry buns filled with dairy cream and salted caramel.

Biscoff Cheesecake

A crunchy biscoff base with a layer of biscoff sauce and a creamy cheesecake, finished with biscoff crumble and a dark chocolate drizzle.

Apricot and Raspberry Frangipane

A crisp, sweet pastry layered with moist almond frangipane and juicy apricot halves, decorated with tangy raspberries and toasted almonds.

Jam Sponge Pudding

A suet sponge pudding topped with strawberry jam and served with custard.

Chocolate Fudge Cake

A deliciously moist chocolate cake filled and covered with chocolate fudge icing.

£24.95 for 2 Courses

£29.95 for 3 Courses

Available for tables up to 10 people

SIDES

Tenderstem Broccoli with Parmesan and Truffle Oil	£4.95
Honey and Thyme Glazed Roast Carrots	£4.95
Garlic & Thyme Sautéed Potatoes	£4.95
Cauliflower Cheese	£4.95

DESSERT COCKTAILS

Espresso Martini £8.95

Espresso coffee, tia maria, vodka, and vanilla syrup.

Baileys Espresso Martini £8.95

Espresso coffee, vodka and baileys.

Please ask your server for our full cocktail menu

COFFEE

Fresh Ground Coffee	£2.95	Espresso	£2.50
Cappuccino	£3.95	Latte	£3.95
Flavoured Latte	£4.50	Floater Coffee	£4.50
Liquor Coffee	£5.95	Tea	£2.95
Flat White	£3.95	Hot Chocolate	£3.95

PRIX FIXE MENU

Served Tuesday-Saturday, from 6pm in our upstairs restaurant

STARTERS

Homemade Soup of the Day
Served with a crusty roll

Homemade Duck and Cointreau Pate
Served with red onion chutney and finger toast

Warm Breaded Goats Cheese
Golden, crispy beaded goats cheese rounds, warm and delicately melting at the centre. Served on fresh, peppery rocket. Scattered with crunchy walnuts and drizzled with balsamic reduction.

Stuffed Portobello Mushrooms
Large portobello mushroom generously filled with seasoned red peppers, courgette, onions and sweetcorn. Tossed with quinoa and aromatic herbs. Served with balsamic reduction.

Chilli, Coconut and Lime Salmon Skewer
Salmon skewer marinated in a vibrant blend of zesty lime, coconut and sweet chilli. Served alongside a cool, citrus infused yogurt and rocket salad.

MAIN COURSES

Parmesan Crusted Chicken
Succulent chicken breast marinated in Italian herbs and topped in a crisp parmesan, panko and herb crumb. Served on a creamy wild mushroom and sun-dried tomato risotto.

Cauliflower, Onion & Spinach Gnocchi
Soft gnocchi tossed with tender roasted cauliflower, sautéed onions and baby leaf spinach in a rich, creamy white sauce. Finished with melted mozzarella.

Japanese Sticky Pork Belly Noodles
Slow-braised pork belly glazed in a rich, sweet-savoury soy reduction, served over tender noodles. Finished with toasted sesame seeds, fresh spring onions, and crisp pickled carrot and courgette.

King Prawn, Cherry Tomato & Chilli Linguine
Succulent king prawns sautéed with garlic, sweet cherry tomatoes, and a gentle kick of chilli, tossed through al-dente linguine in olive oil.

Wild Mushroom & Sun-Dried Tomato Risotto
Arborio rice slowly simmered to a creamy finish with wild mushrooms, sweet-tangy sun-dried tomatoes. Served alongside a peppery rocket salad delicately drizzled with aromatic truffle oil.

8oz Bistro Rump Steak with Blue Cheese & Port Sauce
Perfectly seared rump steak served on a bed of wilted spinach, accompanied by a golden fondant potato and seasonal vegetables. Finished with a rich blue cheese and port wine sauce.
Upgrade to an 8oz Sirloin for £5

Braised Lamb Shank
Slow-cooked until meltingly tender and served with a golden fondant potato. Accompanied by seasonal vegetables and finished with a rich red wine and rosemary jus.
£5 Supplement

Pan-Fried Salmon
Pan-seared salmon fillet, served on a bed of wilted spinach, accompanied by garlic and thyme sautéed potatoes and season vegetables, finished with a rich cream, cider and wild mushroom sauce.
£5 Supplement