



## DINNER

### Starters

Soup of the day, crusty bread	4.95
Panko brie, avocado salad, pecans & raisins	6.75
Grilled goat cheese stuffed Portobello mushroom, fig purée	6.75
Lamb kofta, Greek Feta salad, Tzatziki yoghurt dressing	7.25
Shrimp & crayfish cocktail, Marie Rose sauce	6.95
Salt and pepper calamari, sweet chilli jam	7.50
Scottish smoked salmon, cucumber & pomegranate salad, lemon oil	8.25

### Tastes of Autumn

Roast chicken, smooth mash, bread sauce, gravy	13.95
Tiger prawn, chorizo, garlic & chilli linguini	14.95
Salmon & crayfish cake, cheese Rarebit sauce, tender broccoli stems	13.95

### Mains

Trio of sausages creamed mashed potatoes, onion gravy	10.95
The Spring dirty burger, maple bacon, Gouda cheese drip, pickles, fries	13.50
South Indian butter nut squash, pumpkin & chickpea coconut curry, quinoa rice	12.95
London Pride battered fish & chips, mushy peas, tartar sauce	13.75
Lamb kofta, Greek Feta salad, Tzatziki yoghurt dressing	13.00
<b>Slow cooked steak &amp; Guinness pie, mashed potato</b>	<b>13.95</b>
Smoked haddock & pea risotto, soft poached egg	14.50
Slow braised Welsh lamb shank crushed new potatoes, garlic green beans	15.50
Deep sea Cornish mussels, white wine, garlic butter, parsley, & French fries	14.95

### CHARGRILL

10oz rib eye steak 22.50

8oz fillet steak 25.00

*Our 28-day aged British steaks come with chargrilled tomato and Portobello mushroom, fries & choice of sauce*

### Sides all at 3.50

Cauliflower cheese

Honey glazed carrots  
French fries

Chilli broccoli  
Macaroni cheese

Crispy green salad

Ask for our  
GF/DF  
Menus