



While you wait
Selection of country
breads, roasted garlic,
olive oil & olives
(2 persons) 4.50

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 Winter

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
Slow cooked steak & Guinness pie, mashed potato	13.95
Smoked haddock & pea risotto, soft poached egg	14.50
Slow braised Welsh lamb shank crushed new potatoes, garlic green beans	15.50
Lentil, bean & mushroom Wellington, peppercorn sauce, buttered kale	12.95

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