



Al Fresco Dining

Today's soup (v)

Smoked trout, horseradish crème fraiche & crisp breads

Charcuterie platter, olive tapenade

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Goats cheese, spinach & cherry tomato tagliatelle (v)

Confit chicken leg, couscous, rocket & olive salad

Pan seared salmon, new potatoes & white wine sauce

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Selection of homemade ice creams

Sticky toffee pudding & caramel sauce

Strawberry tart & clotted cream

Two courses £ 15.00

Available from 6 till 8pm

Head Chef: Debby Leatt

We do not knowingly use any GM foods in our dishes and some dishes may contain traces of nuts.

Please consider the other diners in regards to mobile phone use.

Please note that all bills are subject to an optional 10% service charge.