



# SPECIALS

## STARTERS

<b>Baked Shell-On Tiger Prawns</b> <i>Harissa butter, sourdough</i>	<b>£10.95</b>
<b>Chicken Liver Parfait</b> <i>Apple chutney, warm brioche</i>	<b>£8.50</b>

## MAINS

<b>Dry Aged Chateaubriand for Two</b> <i>Roasted tomato, truffle mushroom, watercress, chunky chips, béarnaise</i>	<b>£50.00</b>
<b>8oz Fillet Steak</b> <i>Roasted tomato, truffle mushroom, watercress</i>	<b>£26.95</b>
<b>Pan Fried Cod Fillet (GF)</b> <i>Parma ham &amp; truffle terrine, cauliflower</i>	<b>£16.50</b>

## SIDES

<b>Maple glazed carrots</b>	<b>£3.50</b>
<b>Steamed broccoli, Maldon sea salt</b>	<b>£3.50</b>
<b>Truffle &amp; Parmesean Fries</b>	<b>£4.50</b>
<b>Extra peppercorn or Bearnaise sauce</b>	<b>£1.50</b>

## DESSERTS

<b>Dark Chocolate Delice</b> <i>Chocolate soil, crumbled fudge, sweet biscuit</i>	<b>£7.00</b>
<b>Crème Brulee (V)</b> <i>Pistachio biscotti</i>	<b>£6.50</b>

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated.

Please advise a team member when ordering your food of any allergy or intolerance.

Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free.