

**MEDITERRANEAN BOARD (2 to share)**  
*Rosemary & sea salt focaccia, sunblushed tomatoes, olives, bocconcini, olive oil & balsamic glaze, butter & sea salt* **£13.75**

**Extra Focaccia £3.50**

**GARLIC & ROSEMARY CAMEMBERT (to share)**  
*Rosemary & sea salt focaccia, caramelised red onion chutney* **£14.95**

**Olives £2.50**

## STARTERS

**Soup of the day (GF\*/DF\*)**

*Bread & butter* **£7.50**

**Pan seared scallops & black pudding (DF)**

*Sweet potato puree, pancetta crisp* **£13.50**

**Moules in a Thai red coconut sauce (DF/GF\*)**

*Bread* **£10.50**

**Creamed sauteed wild mushrooms & pancetta (GF\*)**

*Sour dough, truffle rocket* **£9.25**

**Candied beetroot, pomegranate & walnut salad (GF)**

*Soft cheese mousse, raspberry vinaigrette* **£9.50**

**Twice baked three cheese soufflé**

*Dressed leaves and sea salt croutes* **£9.95**

**Beef brisket arancini**

*Tomato ragout, dressed rocket & truffle oil* **£9.75**

**Smoked chicken, duck leg & pork terrine (DF\*/GF\*)**

*Mixed leaf, toasted bread, apricot & ginger chutney* **£9.50**

## FISH

**Herb crusted cod loin**

*Creamed potato, purple sprouting broccoli, white wine sauce*

**£23.00**

**Pan fried seabass fillet**

*Fondant potato, samphire, saffron and mussel velouté* **£22.50**

**Large haddock fillet (DF\*/GF\*)**

*Beer battered haddock with chips, pea puree, tartar sauce,*

*lemon & sea salt* **£17.95**

**Bouillabaisse (DF/GF\*)**

*Tiger prawns, white fish, mussels, toasted rustic bread* **£22.50**

## MAIN COURSES

**Red wine and shallot steak pie**

*Choice of potatoes & seasonal greens* **£19.00**

**The Pear Wagyu beef burger (DF\*)**

*Monterey cheese, smoked streaky bacon, crispy onions, gherkin, salad & homemade burger sauce, fries* **£19.95**

**Chorizo burger (DF\*)**

*Mozzarella, sunblush tomatoes, lime mayo, gherkin, salad, fries* **£18.50**

**Prosciutto wrapped chicken breast (GF\*)**

*Cream cheese, spinach & herb filling, purple sprouting broccoli, gratin potatoes, chicken jus* **£19.50**

**Duck breast (GF\*)**

*Fine beans, sweet potato mash, thyme roasted root vegetables, redcurrant jus* **£24.00**

**Pork two ways (GF)**

*Pork belly & prosciutto wrapped tenderloin, roasted banana shallots, medley of wild mushrooms, spinach & parmentier potatoes, mustard sauce* **£22.50**

**Slow cooked lamb shank**

*Rosemary and garlic mashed potatoes, roasted squash & celeriac, garlic & rosemary jus* **£23.50**

**Fillet of beef Wellington (served pink, 15-20min cooking time)**

*Thyme roasted baby carrots, green beans, dauphinoise potatoes, red wine jus* **£39.50**

**Wild mushroom risotto (GF)**

*Poached egg, Parmesan tuille, rocket, truffle oil* **£19.00**

## THE GRILL (GF\*/DF\*)

**7oz minute steak, chimichurri butter** **£24.00**

**7oz centre cut fillet steak £34.00 • 7oz Wagyu Bavette d'Aloyau (max. medium) £36.00 • 16oz Chateaubriand (2 to share) £70**

*All served with roasted flat mushroom and cherry tomatoes, fries*

**Can be served on a sizzling platter with sautéed peppers and onions (£3.50 supplement)**

**Add a sauce: Chimichurri, Peppercorn or Red wine** **£4.25**

## SIDES

*Thyme roasted baby carrots* **£4.50** • *Purple sprouting broccoli* **£4.50** • *Mushrooms* **£4.50**

*Crushed walnuts and chimichurri buttered green beans* **£4.75** • *Pancetta parmentier potatoes* **£5.00** • *Truffle & Parmesan fries* **£4.95**

*Sweet potato fries* **£5.50** • *Fries/chips* **£4.50** • *Garlic bread* **£4.00** • *Cheesy garlic bread* **£5.00**

**Please ask your server for our vegan menu**

Please note that we do not serve fast food, we serve good food as fast as we can. All meals are cooked to order, please be patient during busy periods.

It is possible that all our dishes may contain allergenic ingredients. Please ask a member of staff for further details. Fish may contain bones.

**GF\*** - this dish can be tailored to suit gluten free requirements. **DF\*** - this dish can be tailored to suit dairy free requirements.