

-A la Carte Menu-

(Served daily except Sundays)

-While you wait-

Bread and Dips Balsamic & olive oil, olive tapenade, truffle butter	£4.50	House G&T Conker gin, Mediterranean tonic, twisted lime	£8.00
Sticky Pork Belly Bites Crispy pork belly, honey, soy sauce, sesame, coriander	£5.00	Old Fashioned Bourbon, angostura bitter, brown sugar	£10.00
Marinated olives House mixed olives, lemon, garlic, chilli, thyme	£4.00	Margarita Tequila, Cointreau, lime juice	£10.00
Katsu King Prawns Panko breadcrumbs, curry mayo	£2.50 each	Guy de Chassey Grand Cru Champagne By glass 125ml	£12.00

-Starters-

Mushroom Roulade (VE) Wild mushrooms, feta cheese, chutney, granary bread	£7.95	Baked Scallops Three scallops cooked in their shell with garlic butter and herb crumbs	£14.75
Goat Cheese Salad Mixed leaves, goat cheese, honey, toasted walnuts, white balsamic dressing	£8.25	Calamari a la Romana Deep-fried calamari, lettuce, Aioli sauce, lemon	£8.25
Duck Liver Parfait Toasted brioche, fig chutney	£9.25	Moules <ul style="list-style-type: none">A la crème, shallots, white wine, cream, toasted breadThai style, coconut milk, kefir lime, lemongrass, chilli, coriander, toasted bread	£9.50
Prawn Cocktail King prawns, avocado, Marie Rose sauce, brown bread	£8.95		

Please ask or speak to your server about any allergens. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food or drink.

A discretionary 10% service charge will be added to your bill and fairly distributed among the team.

The service charge is discretionary – please ask if you would like us to remove it from your bill

-Mains-

Sage & Onion Slow Roasted Pork Belly Mashed potatoes, maple glazed carrots, thyme jus	£22.50
Gambas Pil Pil Spanish style Tiger prawns, chilli, garlic, parsley, smoked paprika, Bravas potatoes.	£22.50
Sea Bass Curry Sea Bass fillet, Jasmine rice, coconut milk, kefir lime, lemongrass, chilli, coriander	£24.95
Vegetable Pie (VE) Chestnut mushrooms, squash, spinach, short crust potatoes, truffle gravy	£18.25
Tagliatelle a la Gorgonzola Tagliatelle pasta, fine beans, gorgonzola cheese, sage	£18.50
Rump of Lamb Goats curd crumb, chargrilled peppers and courgettes, herb jus, new potatoes	£29.50
Seafood Tagliatelle Tiger prawns, mussels, sea bass and squid in a mild tomato and chilli sauce	£26.50

-Steaks-

Classic Tournedos Rossini Prime 6oz fillet steak, truffled mushrooms, mis cuit Foie Gras, buttered greens, Madeira sauce, toasted brioche	£41.50
8oz Rump Steak	£27.50
8oz Sirloin Steak	£29.50
8oz Flat Iron Steak <i>(Add Peppercorn or Blue Vinny Cheese sauce £3.50)</i>	£25.50

Looking for a Surf'n Turf? Just add 3 Tiger Prawns for extra £7.50 and *Voila!!!*

Steak and Wine Night!!!!

Every Wednesday night, enjoy a free bottle of house wine when you order a minimum of two steaks or an £10.00 allowance to your favourite one!!!

-Sides-

Mixed Vegetables	£4.50	New potatoes	£4.50
Koffman's fries	£4.50	Mixed leaves salad	£4.50

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-Kids Menu-

(under 12 only)

Pasta:

- Bolognese £7.50
- Cheese and tomato £6.50

Fish Fingers £7.00
Koffman's fries, peas

Chicken Goujons £7.00
Baked beans, Koffman's fries

Beef Burger £7.25
Koffman's fries, sweetcorn

Selection of 2 Ice Cream & Sorbets £5.00
Vanilla, chocolate, strawberry, speculoos ice-cream and mango, raspberry or lemon sorbet

Sticky Toffee Pudding (VE) £5.00
Caramel sauce, vanilla ice cream

Chocolate Sundae £5.00
Chocolate ice cream, whipped cream, chocolate sauce

-Desserts-

Classic Crème Brulee £7.95
Shortbread biscuit

Sticky Toffee Pudding (VE) £7.95
Caramel sauce, vegan vanilla ice cream

Summer pudding £8.25
Vanilla cream, mixed berries

Frangipane tart £8.25
Apricot, almonds, speculoos ice cream

Tiramisu £8.50
Coffee, savoiardi biscuits, Marsala cream, dark chocolate

Ice cream & Sorbets (3 scoops) £7.50
Vanilla, chocolate, strawberry, speculoos ice-cream and mango, raspberry or lemon sorbet

Cheese board £12.50
Selection of South West cheeses, home-made oatcakes, Riverside island apple chutney, dried fruits

-After Dinner Drinks-

Liqueur Coffee £8.50

(Irish, Tia Maria, Rum, Baileys, Brandy)

Taylor LBV £6.00

Taylor Tawny 10Y £7.50

Late Harvest
Sauvignon Blanc, Chile

125ml £ 11.00

Bottle £ 30.00

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