

THIS MONTH'S SEASONAL INGREDIENT

BUTTERNUT SQUASH

The world of squash is an exciting and mysterious one. All the different shapes, sizes and colours. Historically, squash and pumpkins are pretty intertwined, as they're part of the same family and in botanical terms they're actually classified as fruit, not vegetables.

Squashes such as butternut & acorn are at their best come Autumn and this September we are featuring them in our seasonal specials.

ASIAN SQUASH SALAD

Crispy duck, spring onion
& toasted sesame seeds
11.00

ROASTED BUTTERNUT SQUASH RISOTTO

Cashel blue cheese
& crispy sage (v)
9.75 / 13.50

SHELLFISH

ISLE OF MAN SCALLOPS

Chorizo & tenderstem broccoli
12.25

WILD RED PRAWNS

Chilli, garlic, parsley
& sourdough bread
four 15.50 / seven 26.00

MARKET FRESH FISH OF THE DAY

We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.

We've developed strong partnerships with small independent family run suppliers like Chapmans of Rye on the south coast of England to ensure we get the best fish direct from their boats.

LEMON SOLE OR DOVER SOLE

House cut chips or salad
& a choice of sauce
25.25 / 34.25

ATLANTIC WILD HALIBUT

Baby spinach, mushrooms,
crème fraîche & tarragon
27.50

SALT BAKED WHOLE WILD SEA BASS

Garlic & rosemary potatoes,
house salad & a choice of sauce
(For two to share)
57.75

*Sauces: tartare, Hollandaise,
lemon butter*

LUNCH & EARLY EVENING MENU

1 COURSE £13.95

2 COURSE £19.95

3 COURSE £27.50

EVERYDAY 12NOON - 6PM

STARTERS

CELERIAC & APPLE SOUP | Blue cheese & chestnuts (v)(n)

CHARGRILLED ASPARAGUS | Poached duck egg
& truffle butter sauce (v)

CHICKEN SKEWERS | Tikka spices & mint yoghurt

SMOKED HADDOCK RISOTTO | Leeks & poached duck egg

CRISPY DUCK SALAD | Watercress, soy & sesame

CHILLI SQUID | Thai herbs & noodle salad

MAINS

MUSHROOM RISOTTO | Cheese wafer & truffle oil (v)

FISH & CHIPS | Mushy peas, lemon & tartare sauce

SALMON FISHCAKES | Spinach, lemon & dill butter sauce

CHICKEN SCHNITZEL | Artisan cheese & pale ale fondue

CHEESEBURGER | Hand pressed daily, brioche bun,
pickles & house cut chips

FLAT IRON STEAK | Marinated 24 hours, chargrilled
& served medium, garlic & parsley butter,
house cut chips
(a £1.75 supplement charge will apply)

DESSERTS

WARM CHOCOLATE FONDANT | Vanilla ice cream (v)

STICKY TOFFEE PUDDING | Butterscotch sauce (v)

MANDARIN CHEESECAKE | Blood orange sorbet (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

All meat weights denoted are uncooked. **(v)** denotes vegetarian dishes, **(n)** denotes dishes containing nuts or traces of nuts, **(p)** denotes dishes containing peanuts or traces of peanuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised **allergens** are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT. There is a discretionary 12.5% service charge.