

A LA CARTE PARTY MENU

STARTERS

MARINATED OLIVES mixed olives, fresh herbs and garlic	£3.95
SMOKED SCOTTISH SALMON with a potato cake, rocket and hollandaise sauce	£6.75
HOMEMADE SEASONAL SOUP served with rustic breads	£5.25
PAN FRIED FLAT FIELD MUSHROOM served on toasted brioche bread with Shropshire blue cheese sauce and parsley and garlic croutons	£6.45
CURED MEATS OF CHORIZO & PARMA HAM With pickled beetroot, goats cheese, herb crème fraiche and toasted sundried tomato bread	£7.45
HOMEMADE CHICKEN LIVER PATE rolled in a pecan and hazelnut crumb served with a selection of chutneys and toasted croutons	£6.95
BREADED GOATS CHEESE mixed leaves with roasted red peppers and a red onion marmalade	£6.95/£11.95

MAINS

CHICKEN, HAM AND LEEK PIE short crust pastry, hand cut chips, seasonal vegetables and rosemary cream sauce	£13.95
SEABASS FILLETS with brown shrimp, spinach, green beans, pan roasted potatoes and caper & lime butter	£16.95
28 DAY AGED RIBEYE STEAK with baked field mushroom, grilled plum tomato, hand cut chips and homemade onion rings	£19.95
MARGHERITA STONE FIRED PIZZA with tomatoes, melting mozzarella and fresh basil leaves	£8.95
8OZ PRIME STEAK BURGER with melting Swiss cheese, tomato, mayonnaise, lettuce, hand cut chips	£12.95
CHARGRILLED 10oz GAMMON with poached duck egg, pineapple and hand cut chips	£13.95
PAN FRIED CHICKEN BREAST WRAPPED IN PARMA HAM with broccoli, crushed potatoes, edamame beans and silver skin onions with lemon & sage sauce	£14.95
SLOW ROASTED BELLY PORK with black pudding, sweet potato mash, Chantenay carrots, spinach and caramelised apple sauce	£16.95
MORROCAN TOFU SKEWERS on a bed of beetroot, red onion, lentils, quinoa and spelt served with cucumber & parsley salsa and turmeric flatbread	£11.95
CANNELLINI BEAN & MUSHROOM MEATBALL CURRY with vegetable pilau rice and minted cucumber salsa	£11.95

FOOD ALLERGY NOTICE - If you have a food allergy or special dietary requirement please inform a member of the hospitality team **THANK YOU**