

## Starters Dishes

### House Soup

please ask for details 5.50

### Chicken Liver Parfait

toasted sourdough, white grapes, chutney, red onion 7.95

### Garlic Cheese, Red Onion & Coriander Mousse

cucumber, avocado, spiced mango dressing, nigella seed bread crisp 7.50

### Pork & Black Pudding Scotch Egg

cured ham, mustard seed emulsion, pickled baby vine tomato 7.95

### Meze

hummus, olives, sunbaked tomatoes, marinated feta, warm ciabatta with olive & balsamic vinegar 7.95

### Baked Stuffed Fig

with avocado, camembert, honey, parma ham & red berry dressing 7.50

## Main Course Dishes

### Confit Duck Leg

on a belly pork, chorizo & cannellini bean cassoulet, greens 17.95

### Vegetables, Feta & Black Olive Moussaka

cheddar glaze & garlic sourdough 12.95

### Dukkah Seasoned Rump of Lamb

harissa and lemon dressing, chickpeas & morrocan style vegetables, pomegranate kernels & flatbread 19.95

### Saute Chicken Breast Strips

panfried in a gremolata oil, with Greek salad & garlic chips 13.95

### Traditional Short Crust Pie

vegetables & potatoes 12.95

### Steamed Steak & Kidney Suet Pudding

rich gravy, vegetables & potatoes 13.95

### Sirloin Steak

fried onion, mushrooms, seasoned tomato, chips with watercress & peppercorn sauce 21.00

### Fillet Steak

white onion & stilton mousse, reduced beef stock & port essence, greens, chips 26.95