



Menu

STARTERS

Homemade Velouté Served with warm rustic bread and butter (G, V,)	£7.75
Baked Camembert (V, G, D) With Caramelized onion, Roasted Garlic & Rustic Granary bread	£8.95
Mediterranean Mezze Platter (V, G) Stuffed vine leaf, hummus, tzatziki & ciabatta bread	£10.95
Goat Cheese with Honey roasted Figs and Parma Ham, (D, N) Crushed pistachio mix salad with parsley jus and aged balsamic dressing.	£10.95
Dilli Chaat (V, G) A mixture of onion, tomato, potato, and papdi in sweet yogurt & tamarind sauce with pomegranate	£8.95
Mexican Spiced King Prawns (CR) Shallots, garlic, white wine, and chopped vegetables served on a chili and coriander rosti potato	£9.95
Buttered Asparagus with Quail egg (EG, D) Truffled hollandaise sauce topped with micro herbs and basil oil.	£8.95

MAINS

Beer Battered Cod (G, D, L, F) Served with home-cooked salted Chips, Mushy Peas, Lemon & Tartar Sauce	£17.95
Free Range Pork Belly (G, D) Black pudding, spiced red cabbage, creamy mash potato with apple puree and red wine jus	£17.95
8oz Hereford Sirloin Steak (D) Chunky gourmet chips, cherry vine tomato, grilled flat mushroom & peppercorn sauce	£26.95
Lamb Rogan Josh (G, D) Lamb Pieces in a medium Spiced Tomato Sauce. served with Basmati Rice, Naan Breads and Raita	£19.95
Butter Chicken (G, D, N, L) Boneless Marinated Chicken in a Spiced Buttered Sauce with Basmati rice, Naan Breads & Chutneys	£15.95
Burnside Wild Mushroom Risotto (VG) Classic Italian Rice preparation	£16.95
Pan fried Sea bass (D) Crushed potatoes, wilted baby spinach, cherry vine tomato With Vierge sauce	£15.95
Homemade Italian Potato Gnocchi (D, G) Served with Classic Pomodoro and mozzarella sauce	£26.95
Lamb Shank (D) 8 hours slow-cooked lamb shank with creamy mash potato and Mediterranean vegetables with Rosemary jus	£16.95/18.95
Thai Red Curry Veg/Chicken/Prawn (V, VG, Cr) Served with rice and Prawn crackers	

SIDES £4.95 each

Sweet potato fries
Garlic bread with cheese
Mini Greek salad
Marinated olives & olive oil
Onion rings