



Autumn Menu

Classics

8oz Steak Frites (Gluten)	23
Bavette & Fries	
Add A Sauce £2	
Peppercorn – Bearnaise – Garlic Butter – Red Wine Jus	
Cider Battered Fish & Chips (Fish, Gluten, Sulphites)	19
Mushy Peas & Tartare Sauce	
Quy Cheese Burger (Gluten, Egg, Dairy)	19
Lettuce, Tomato, Gerkin, Chipotle Mayonnaise	
Add Bacon £2	
Quy Chicken Burger (Gluten, Dairy, Egg)	19
Lettuce, Tomato, Chipotle Mayonnaise	
Add Bacon £2	
Add Cheese £2	
Green Thai Curry (VG)	18
Onion, Pepper, Courgette, Carrot, Ginger, Lemongrass,	
Thai Basil & Coconut Rice	
Add Chicken £4	
Fish Of The Day (Fish)	22
Please Ask Your Server.	

Salads 12:00 – 17:00

Wellness Salad (V) (Nuts, Dairy, Sulphites)	16
Pomegranate, Feta, Avocado, Walnuts, Seeds, Maple Syrup & Vinaigrette	
Add Halloumi £4 Add Chicken £4 Add Bacon £2	
Caesar Salad (Fish, Egg, Dairy, Sulphites)	16
Baby Gem Lettuce, Anchovies, Parmesan, Croutons, Caesar Dressing, Pancetta	
Add Halloumi £4 Add Chicken £4 Add Bacon £2	

Nibbles

Nocellara Olives (Sulphites)	6
Mixed Nuts (Nuts)	6
Halloumi Fries (Dairy, Gluten, Egg)	7
Chipotle Mayonnaise	
Piri Piri Wings (Sulphites, Gluten)	7



Autumn Menu

Starters

French Onion Soup (V) (Gluten, Dairy, Celery, Sulphites) Gruyere & Croutons	9
Beetroot Herb Tartare (VG) (Nuts, Gluten, Sulphites) Toasted Walnuts, Rye Bread, Balsamic Pearls, Vegan Feta Mousse	11
Smoked Duck Breast & Pear Salad (Soy, Sulphites) Seared Figs, Rocket, Honey & Soy Dressing	12
Pan Seared Scallops (Mollusc, Celery) Crispy Pancetta, Rainbow Chard, Carrot Puree	16
Chicken Roulade (Mollusc, Celery) Chilli Jam, Spinach, Carpaccio, Parmesan Crisp	12

Main Course

Confit Duck Leg (Sulphites, Celery) Chorizo Bean Cassoulet	18
Beef Short Rib Bourgogne (Sulphites, Celery, Dairy) Horseradish Mash, Crispy Pancetta, Silver Skin Onion, Mushroom Jus & Parsnip Crisps	28
Lamb Cutlets (Sulphur, Celery, Dairy) Dauphinoise, Pumpkin Puree, Pomegranate, Baby Carrots & Red Wine Reduction	32
Pan Seared Seabass (Fish, Dairy) Sauteed Chard, Chorizo, New Potatoes	24
Caramelised Parsnip (VG) (Nuts, Soy, Sulphites) Crispy Capers, Pickled Pears, Roast Hazelnut & Miso Sauce	17

Sides

Bread Selection (Gluten, Dairy) Smoked Butter & Balsamic Oil	8
Roman Fries (Dairy) Parmesan & Truffle Oil	8
Triple Cooked Chips (Gluten)	7
Mixed Leaves (Sulphites)	6
Mixed Greens	7





Sandwiches 12:00 – 17:00

BLT (Gluten)	10
Bacon, Lettuce, Tomato, Avocado, Baked Farm House Loaf	
Add Chicken £4	
Salami Ciabatta (Gluten, Egg)	12
Grated Cheddar, Lettuce, Roast Red Pepper Mayonnaise	
Roast Pumpkin (VG) (Soy, Sulphites, Nuts)	10
Vegan Feta, Walnut, Maple Syrup, Baked Farm House Loaf	
Smoked Salmon Bagel (Fish, Dairy, Gluten)	12
Cream Cheese, Bagel	
Homemade Haddock Goujons (Fish, Gluten, Egg)	14
Tartare Sauce, Lettuce, Tiger Bloomer	

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Hot Beverages

Americano	4
Latte	4.5
Cappuccino	4.5
Flat White	4.5
Mocha	4.5
Macchiato	4.5
Tea	4
Please Ask Server For Flavours	
Hot Chocolate	4.5
Pumpkin Spiced Latte	4.5
Chai Latte	4.5
Matcha Latte	4.5
Alternative milk	50p

Aperitifs

	Glass
Negroni	12
Oliver Baudin Champagne	12
Blackberry Margharita	12
Cinnamon Cocktail	12
Mulled Wine Cocktail	12
Chocolate Martini	12
White Russian	12





Dessert Menu

Desserts

Pear Tart (V) (Gluten, Dairy) Vanilla Ice Cream	8
Chocolate Delice (V) (Gluten, Egg, Dairy) Honeycomb & Chantilly Cream	10
Pistachio Souffle (Gluten, Egg) Seared Figs, Rocket, Honey & Soy Dressing	11
Cheese Board (Dairy, Celery, Sulphites) Stilton, Camembert, Cheddar, Crackers, Onion Chutney, Butter	12
Ice Cream & Sorbet Please Ask Your Server For Flavours	3.5 per scoop

Hot Beverages

Irish Coffee (Dairy) Whiskey, Espresso, Cream	7
Calypso Coffee (Dairy) Rum, Espresso, Cream	7
Seville Coffee (Dairy) Cointreau, Espresso, Cream	7
Frangelico Coffee (Dairy) Frangelico, Espresso, Cream	7
Baileys Coffee (Dairy) Baileys, Espresso, Cream	7
Amaretto Coffee (Dairy) Disaronno, Espresso, Cream	7
French Coffee (Dairy) Courvoisier, Espresso, Cream	7
Americano	4
Latte	4.5
Cappuccino	4.5
Flat White	4.5
Mocha	4.5
Macchiato	4.5
Tea Please Ask Server For Flavours	4
Hot Chocolate	4.5
Pumpkin Spiced Latte	4.5
Chai Latte	4.5
Matcha Latte	4.5
Alternative milk	50p

Dessert Wine

50ml BTL

Essencia orange muscat, 2021 Orange, apricot and pear flavours that pair well with chocolate, 15%	5	27
Late harvest, 2019 Grapes are left on the vine for an extended period to Draw out deeper, sweeter flavours. 11.5%	6	29
Chateau du Juge, Cadillac Apricot, honeycomb and floral aromas 12.5%	7	32
Castelnau, Sauternes, 2017 Candied Yellow Fruit, Quince, Frangipani 14%	8	36

Port

Taylors LBV Dense and smooth, with flavours of blackcurrant jam, mint, cigar box and cedar, and a very long finish	7	32
Penfolds 'Father' Grand Tawny Toasted nuts, chocolate, raisin, fruitcake and clove, with a long, fresh finish.	8	36

Night Cap

Glass

Old Fashioned Whisky / Bourbon, Orange, Bitters, Sugar	12
Side Car Cognac, Triple Sec, Lemon	12