

Starters

Mushroom & Tarragon Soup with Homemade Bread (V/DF/GFA/VEA)

Thai Style Fish Cake with Sweet Chilli Sauce (S)

Teriyaki Chicken, Crispy Fried Noodles (Sesame/GF/DF)

Marinated Tomatoes, Olives, Roquette, Balsamic Glaze (V/VE/GF/DF)

From The Carvery

Roast Beef, Roast Loin of Pork, Mustard Glazed Gammon Served with a Selection of Vegetables, Roast Potatoes, Yorkshire Pudding & Gravy

Pan Fried Seabass Fillet, Crushed New Potatoes Tender Stem Broccoli & Caper Dressing (GF)

Roast Pepper, Shallot & Basil Polenta Cake Spiced Tomato Sauce, Roast Vegetable Cous Cous (V/VE/GF)

Desserts

Hazelnut & Caramel Cake (N)

Peanut & Banana Cheesecake (N)

Peach & Pear & Raspberry Strudel

Chocolate Croissant Bread & Butter Pudding

Strawberry Pavlova

(GF/DF/VEGAN Available)

3 Course Meal £26.95 2 Cousre Meal £22.95 1 Course £18.95

If you have any dietary requirements or allergies, please speak with a member of our staff
(V) Vegetarian (VE) Vegan (G) Contains Gluten (D) Contains Dairy (N) Contains Nuts (S) Contains Shellfish
(Egg) Contains Egg (Soya) Contains Soya (Sesame) Contains Sesame



From the Grill

All our beef is grass fed and aged for a minimum of 21 days.

Our steaks are served with vine tomato, sautéed mushroom, sauce of your choice:

Garlic Butter (GF), Red Wine, Wild Mushroom or Peppercorn

Prime 10oz Rib-Eye	34.00
New York Strip Loin 8oz	30.00
Fillet of Scotch Beef 8oz	38.00

Le Brûlot Prime Steak Burger 16.95 brioche bun, Manx oak smoked cheese, bacon, dill pickle, lettuce, tomato, house sauce

Sides All sides 5.00

French Fries (GF)

Wilted Garlic Greens (GF)

Mixed Salad Leaves (GF) cherry tomatoes Honey Roasted Carrots (GF)

Creamy Mashed Potato (GF)

Macaroni Cheese roasted garlic crumb

Desserts £ 8.50

Hazelnut & Caramel Cake (N)

Peanut & Banana Cheesecake (N)

Peach & Pear & Raspberry Strudel

Chocolate Croissant Bread & Butter Pudding

Strawberry Pavlova

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