

## Starters

### Prawn and crayfish cocktail

Atlantic prawns and crayfish tails (**crustacean**) with guacamole and mixed leaves, served with a warm ciabatta (**gluten**) and butter (**dairy**) £5.95

### Tomato and mozzarella salad V

Sliced tomato and mozzarella (**dairy**) and sliced avocado drizzled with a homemade basil olive oil £5.25

### Homemade lamb koftas

Two lamb koftas served with a mint raita (**dairy**), warm pitta bread (**gluten**) and rocket leaves £6.25

## Mains

All main course are served as stated - V suitable for vegetarians - all weights approximate uncooked weight

### Pork stroganoff

Strips of pork in a creamy (**dairy**) gherkins, mushroom, onion and paprika sauce served with rice and topped with sour cream £12.95

### Black pork

Prime 8oz\* fillet of pork tenderloin with a black pudding crumb (**gluten**), apple puree and cider jus (**alcohol**) and sautéed new potatoes £14.95

### Samphire salmon

Supreme of salmon topped with a samphire, caper and butter creamed (**dairy**) sauce served with sautéed new potatoes £13.95

### Sweet chilli gammon

Prime 10oz\* gammon steak topped with melted brie (**dairy**) and sweet chilli sauce (**medium hot**) (**peanuts nuts sesame**) served with diced mushrooms, half a tomato and chunky chips £11.95

### Wild mushroom risotto V

A creamy (**dairy**) wild mushroom and tarragon risotto topped with parmesan shavings (**dairy**) and rocket leaves £13.95

### Quinoa and tuna salad

Mixed leaves and baby spinach topped with quinoa (**gluten**), tuna flakes (**fish**), feta cheese (**dairy**) and cherry tomatoes and homemade basil and garlic olive oil £12.95

### Wild thyme chicken

Prime chicken breast topped with a creamy (**dairy**) wild mushroom and thyme sauce £13.95