

Specials Menu

Breakfast Special Served 9am -11:30am

BACON & SYRUP PANCAKE STACK

Homemade pancakes with bacon & syrup 6.95

PANCAKES, SYRUP & BERRY COMPOTE (V)

Homemade pancakes with syrup & spring berry compote 6.50

Starters

CAJUN HALLOUMI (V)

Served with soused onion, naked slaw, minted lime yoghurt, homemade flat breads 6.50

CHORIZO STUFFED SQUID

With dressed mixed leaves, Parmesan and Gremolata 7.50

Mains

PORK BELLY CAL SOY

With onion and sesame pakora, sautéed pak choi, coconut and ginger sauce, lemon braised rice 16.95

PAN FRIED FILLET OF SEABASS (Included in 2 For 1 Fish Wednesday)

With a prawn bisque, crab croquettes, lemon and parmesan salad 16.95

ROASTED LAMB RUMP

Served with goats' cheese dauphinoise potatoes, roasted onion puree and Oxford sauce 17.95

ROASTED BUTTERNUT SQUASH RISOTTO (VG)

Roasted Butternut squash risotto, walnuts, crispy sage, vegan parmesan, truffle oil 12.95

Desserts

Please ask served for the chef's pudding of the day