STARTERS

LAMB SHOULDER BON BONS *£13.00*
Rosemary and garlic, crispy crumb, pickled blackberries, mint and feta pesto.

BEETROOT SMOKED SALMON & CRAYFISH COCKTAIL *£13.50*
Beetroot-smoked salmon and tender crayfish tails with iceberg chiffonade, semi-dried tomatoes, and our signature Marie Rose dressing.

SALT & PEPPER SURF 'N' TURF *£16.00*
Josper-fired local wild venison paired with salt and pepper dusted squid.

BAKED CAMEMBERT *£12.75*
Studded with herbs and garlic, baked in the Josper oven, served with mini French breadsticks.

HANDMADE CHICKEN LIVER & PORT WINE PÂTÉ *£11.00*
Smooth and rich pâté topped with caramelised shallots, served with crisp sourdough croutons.

JOSPER-FIRED ISLE OF MULL MUSSELS *£12.50*
Fresh local mussels in a wine and shallot cream sauce, served with grilled sourdough.

SOUPS & SALADS

JOSPER GRATINATED FRENCH ONION SOUP *£9.00*
Grilled sourdough and melted Gruyère cheese.

CLASSIC CAESAR SALAD *£9.00*
Crisp romaine lettuce, house classic Ceasar dressing, white anchovies, garlic croutons

Add chicken +*£4.25*

DESSERTS

STICKY TOFFEE PUDDING *£9.00*
Rich date sponge soaked in warm toffee sauce, served with cream. Add a scoop of vanilla ice cream +£1.50

CRÈME BRÛLÉE OF THE DAY *£8.00*
Classic French custard with a caramelised sugar top. Ask your server for today's flavour.

CHOCOLATE MOUSSE *£8.50*
A velvety house-made mousse crafted from fine dark chocolate.

DESSERT OF THE DAY
Please ask your server for today's sweet creation.

SELECTION OF FINE CHEESES *£14.00*
Served with house chutney, grapes, biscuits, and oatcakes.

DESSERT WINE

70ML / BOTTLE

CHÂTEAU DE RAYNE, MADAME DE RAYNE, SAUTERNES, BORDEAUX, FRANCE *14% £12.00 / £55.00*
A beautifully balanced Sauternes with notes of honey, ripe stone fruit and candied citrus. Rich and silky, with refreshing acidity and an elegant finish.

PORT

70ML / BOTTLE

HIS EMINENCE'S CHOICE, 10 YEAR OLD TAWNY PORT, DELAFORCE PORT, DOURO, PORTUGAL *20% £7.50/£72.00*
A sumptious and rich tawny port combines ripe jam fruit with elegant wood ageing from the 270 year-old winery. Dried-fruit like figs and sultanas finish the flavours.

LIQUEUR COFFEE

IRISH COFFEE *£7.99*
Jamesons, coffee, cream

GAELIC COFFEE *£7.99*
Drambuie, coffee, cream

BAILEYS LATTE *£7.99*
Baileys, coffee, milk

TEA/COFFEE

ESPRESSO / AMERICANO *£2.95*
DOUBLE ESPRESSO *£3.35*
MACHIATTO *£3.15*
DOUBLE MACHIATTO *£3.55*
FLAT WHITE / CAPPUCCINO *£3.95*
LATTE *£3.95*
MOCHA *£4.65*

HOT CHOCOLATE *£4.15*

TEA: Breakfast, Earl Grey, Mint, Green *£2.95*