

Daily Specials

*Seasonal and local produce are used to create daily dinner specials
some in the classic style and some in our bistro style.*

BISTRO STARTERS

Feel free to mix and match between the menus when available

MARISCO CRAB TAGLIATELLE with lime, chilli & rosemary, shaved parmesan and coriander	£8.00
HAM HOCK & BLACK PUDDING TERRINE with pickled carrot and mustard crème fraiche	£7.00
SALT & PEPPER SQUID with chipotle mayonnaise and dressed leaves GF	£7.00
ISPINI AIR DRIED BEEF with Young Buck blue cheese, dressed rocket and tarragon oil	£8.00
Vegetarian Starters	
BLUE CHEESE & ROCKET SALAD with walnuts, balsamic, pear chutney and garlic croutons	£7.00
BEETROOT RISOTTO with Waldorf garnish VG	£7.00
AVOCADO & COUS COUS SALAD with smoked tomato puree and basil oil VG	£7.00

BISTRO MAINS

ROAST MONKFISH	£18.00
Wrapped in Parma Ham with spelt risotto, compressed cucumber, red pepper puree and samphire	
PAN SEARED SMOKED HADDOCK	£17.00
With leek & herb arancini, cauliflower puree, cauliflower fritters, kale and brown shrimp butter	
PAN ROAST DUCK BREAST	£19.00
With sweet potato gratin, celeriac, broccoli and red wine jus	
SAUTEED CALVES LIVER	£18.00
with beurre noisette mash, roast shallots, chargrilled scallion and a smoked bacon jus	
ROCKVALE CHICKEN BREAST	£17.00
With an orzo, chorizo, sun blush tomato & spinach ragout and pesto	
Vegetarian Mains	
LEEK & HERB ARANCINI with cauliflower puree, cauliflower fritters, spinach and herb oil	£14.00
ROAST TOMATO & CHICKPEA CRUMBLE with dressed rocket salad and grilled sourdough VG	£14.00
SWEET POTATO & BUTTERNUT SQUASH TAGINE with toasted almonds and citrus cous cous VG	£14.00
SIDES Seasonal Roast Vegetables, Champ, Triple Cooked Chips, Frites with Parmesan, Kitchen Garden Salad, Tempura Vegetables or Creamed Kale & Spinach	£3.90

Food Allergies & Intolerances Advice:

When considering your choices, if you have any dietary requirements, please consult your waiter before ordering