

## Starters/Light Bites

### House Made Curried Sweetcorn Soup £6.50 (V) (Ve)

A lightly curried sweet corn soup created in our kitchen with a freshly sliced spring onion garnish to add to the overall flavour. Served with a warm baguette.

### Smoked Salmon £9.95

Quality smoked salmon, accompanied by pickled cucumber & capers and dressed in a sweet mustard sauce. Our homemade soda bread provides the perfect companion to this dish.

### Ham Hock Terrine £8

A rustic & tasty terrine of ham hock, paired with apple chutney & cornichons, served with warm toast.

### Double Baked Cheese Soufflé £8.50 (V)

A properly cheesy cheese soufflé, double baked for extra flavour, on a bed of gently wilted spinach.

### Prawn Cocktail £8.50

Plump juicy prawns bound in our chef's own Marie Rose sauce on a bed of crispy baby gem lettuce. Garnished with a whole crevette prawn and warm slices of our homemade soda bread.

### Creamy Mushrooms on Toast £8.50 (V)

Chestnut mushrooms cooked in a white wine, cream and herby sauce. Presented on warm sliced brioche. The perfect balance of savoury mushrooms and indulgent sweet brioche.

## Main Courses

### Roasted Chicken Breast £18

Succulent roasted chicken breast accompanied by creamed mushrooms, crisp French beans, & golden sauté potatoes.

### Classic Fillet Steak £28 (GF)

Locally sourced prime fillet steak served with skin-on fries and a juicy roasted mushroom & tomato. Choose from our signature **blue Stilton butter** or classic **peppercorn** sauce.

### Creamy Fish Pie £17

A hearty mix of cod, haddock, salmon, king prawn and a boiled egg, enveloped in a creamy sauce & topped with buttery mash. Accompanied by French beans.

### Royal Adelaide 6oz Burger £14

Our specially prepared 6oz burger served with skin-on fries & a fresh mixed salad.

### Pan Fried Sea Bass £18

Delicately pan-fried sea bass served with seasonal vegetables, new potatoes and a lemon butter sauce.

### Slow cooked Beef Bourguignon £17

Richly flavoured slow cooked beef bourguignon, paired with French beans & buttery creamed potatoes

### Vegetarian Chilli £13 (V)

A spicy & flavourful vegetarian chilli served with tortillas, cheese, guacamole, jalapeños & sour cream. **£13**

## Side Orders

**£3.50 per dish** Skin on fries (Ve) (GF) Onion Rings (Ve) Mixed salad (Ve) (GF)

**V – vegetarian Ve- vegan GF – gluten free**

A discretionary 10% service charge will be added to your bill which goes directly to the team.

Food prepared in our restaurant may contain any of the 14 main recognised allergens. If you have a food allergy or any dietary requirement, please notify one of our staff members.

## Desserts

### Chocolate Fondant £6.95 (V)

A decadently rich chocolate fondant, with a molten heart, served with a scoop of creamy vanilla ice cream. Chocolate indulgence at its best. *(Please allow 14 minutes to bake)*

### Vanilla Ice Cream with Chocolate Sauce £5 (V, Ve)

Simple yet classic; vanilla ice cream drizzled with chocolate sauce is the perfect way to chill at the end of a meal.

### Bramley Apple & Berry Crumble £6.95 (V)

A traditional British crumble made with tart Bramley apples & delicious berry selection, topped with a golden, crunchy topping. Choose between custard or vanilla ice cream to accompany this popular dessert.

### Lemon Posset £7 (V)

Our lemon posset delivers a super refreshing zing. Served with British raspberries and shortbread.

### Cheese Board £9 (V)

For those who prefer a savoury end to their meal, our cheese board features a selection of Brie, Cheddar, & Stilton. Paired with fruity chutney & crackers.  
*Add a glass of port for £5.*

## Wines by the glass

### White

Reserve St Martin Pays d'Oc Chardonnay £6.50

La Delfina Pinot Grigio £6

La Petite Ecluse Sauvignon Blanc £6

### Rosé Wines

Chemin de Provence Rosé £7.50

La Delfina Pinot Grigio Blush £6

### Red Wines

La Petite Ecluse Merlot £6

Little Rascal Shiraz £7.50

La Bonita Reserve Malbec £7

### Sparkling

Di Maria Prosecco DOC 200 ml £10

### Tea or Coffee £2.50

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