

SEASONAL SPECIALS

October 2025

STARTERS

Beef skewers, with oriental salad and teppanyaki sauce GF £15.50 Pan fried scallops, with cauliflower puree and crispy bacon, truffle oil GF £16.50 Arancini, with mozzarella in tomato sauce V £12.50

MAINS

Half lobster, with bisque sauce, tagliatelle, cherry tomatoes £32.00

Slow braised ox cheek with potato puree, curly kale and truffle jus GF £28.00

Aubergine schnitzel, with creamy mashed potato, romesco sauce, mixed nuts V £18.50

DESSERTS

Pumpkin swirl cheesecake with mixed spice syrup and vanilla ice cream £11.50

WINE RECOMMENDATIONS

Fleurie 'Poncié' Domaine Patrick Tranchand - France

Bright ruby red with fresh raspberries, notes of cherries and violet, great with both meat and fish Bottle £40 | 175ml £9.50 | 250ml £13.50

MUSIC NIGHTS

Join us for a night of great vibes, fabulous food, and live music!

Thursday, 2 October – Dolly Harrington from 6.30pm

Friday, 10 October - Rat Pack and Michael Bublé Dinner & Dance £65pp

Saturday, 18 October – Tom Huttlestone from 6.30pm

Thursday, 23 October - Dolly Harrington from 6.30pm

Friday, 31 October – Halloween Spooktacular Party with DJ Emma C £39pp

(V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Alternative Available A 12.5 % discretionary service charge will be added to your final bill. All prices are inclusive of VAT at standard rate.