

Thai Crab Cakes

with sticky chilli jam 6.95

Bloody Mary King Prawns

with crispy garlic and pancetta crumb on a bed of gem lettuce 6.95

Baked Goats Cheese Crostini (V)

with balsamic glaze and onion chutney 5.95

Chicken, Herb and Truffle Terrine

served with sourdough toast and caramelised onion chutney 6.50

14oz T-bone Steak

served with house chips, onion rings, buttered Tenderstem broccoli and homemade creamy peppercorn sauce 22.95

Signature Mixed Grill

4oz prime fillet steak, lamb rump, slow cooked pork belly and two Blackgate pigs in blankets, served with house chips, onion rings and balsamic dressed sunblush tomato & rocket salad 23.95

Monkfish Red Thai Curry

with baby vegetables and sticky jasmine and black onion seed rice 14.95

Porcini Ravioli (V)

Mushroom and ricotta ravioli dressed with sage butter and truffle oil, topped with balsamic glazed rocket 13.95

Chicken Supreme

in a creamy white wine and chorizo sauce served with garlic butter hasselback potatoes and roasted seasonal vegetables 13.95

Raspberry Brûlée Cheesecake

served with fresh raspberries and pouring cream 5.95

Chocolate Fondant Brownie

with Madagascan vanilla ice-cream 5.95

Irish Cream Tart

served with fresh raspberries and pouring cream 5.75