



Peak Menu

All food is freshly prepared from scratch In-House
By Chef Angela Dwyer & her Kitchen Team
Balanced menu Fair prices Fresh local ingredients

Starters

Soup of the Day with fresh bakery bread V/GFO £5

Thai Fish cakes with sweet chilli sauce, carrot spring onion salad £7

Chicken Liver **pate** marinated in port & cognac with red onion marmalade & toasted brioche GFO £7

Bruschetta with **hummus**, tenderstem broccoli, cherry tomatoes and preserved lemon dressing Vegan £7

Toasted **Goats Cheese** with Asparagus, roasted organic beetroot and Balsamic syrup VGF £8.50

Prawn and Crab cocktail cups drizzled with chive oil GF £8.50

Roasted Aubergine with anchovy, capers and rocket salad £7.50

Garlic Bread with **roasted garlic** butter V GFO £4.20

Bowl of Chefs marinated **Olives** Vegan/GF £3.50

Main Courses

Butternut Squash Sweet Potato Filo with roasted pepper mayonnaise Vegan £14.50

Conchiglie Rigate with mushrooms, spinach, Rocket & Pecorino carbonara V £14.50

The mains below are served with fresh vegetables & home roast potatoes

Poached Natural **Smoked Haddock** with leek mash & creamy dill sauce £15

Chefs Pie of the Day (puff pastry top) served with vegetables & homemade roasties £14

Sauteed fillet of **Seabass** with Provencal lentils & lemon butter sauce GF £18.50

Gressingham **Duck Breast** with roasted celeriac & plum jus GF £18.50

Griddled **Sirloin Steak** with chimichurri sauce GF £21

Rump of **Welsh Lamb** with a flageolet bean puree & redcurrant jus GF £20

(all mains served with fresh vegetables & Chefs famous roast potatoes)

A BACS non refundable deposit is required
to Secure bookings for tables of 6 or more
Terms & Conditions Apply