ALERGIES	CELERY	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	DAIRY	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE
DISHES														
SOUP														
LIGHT & CRISPY CALAMARI FRITTI														
BREADED PORTOBELLO MUSHROOM														
MEDITERRANEAN VEGETABLE TARTLET														
DUCK LIVER & ORANGE PARFAIT														
BURRATA MOZZRELLA, CHERY TOMATOES & BASIL SORBET														
SALMON TERINE														
MEDITERRANEAN PIL PIL PRAWN														
SHARER 1														
SHARER 2														
MIX BREAD BASKET														
GARLIC BREAD														
CHEESE GARLIC BREAD														
MUSROOMS FONDUE														
CAMEMBERT FONDUE & GRILLED CHEESE														
MEDITERRANEAN OLIVES														
ALL STEAKS														
PEPERCORN SAUCE														
BERNAISE SAUCE														
GRAVY SAUCE														
STROGNFF SAUCE														
SURF& TURF														
WATER BATHED STEAK FORESTIERE														
SLOW ROASTED "SEVEN HOUR" LEG OF LAMB														
GRESSINGHAM DUCK CONFIT														
ARENS ULTIMATE BEEF BURGUER														
BBQ PULLED PORK CHEESEBURGUER														
BBQ SLOW COOKED BEEF STEAK BURGUER														
MEDIUM RACK OF BBQ PORK RIBS														
LARGE RACK OF BBQ PORK RIBS														
BBQ RIBS & FLAME GRILLED MARINATED BBQ CHICKEN SKEWER														
FLAME GRILLED MARINATED BBQ CHICKEN & CHORIZO SKEWER														
FLAME GRILLED MINTED LOIN OF LAMB SKEWER														
FLAME GRILLED BBQ HOISIN DUCK BREAST SKEWER														
FLAME GRILLED SWEET CHILLI JUMBO KING PRAWNS														
ROASTED CORN-FED SPRING CHICKEN " FRENCH TRIMMED"														
FLAME GRILLED HALLOUMI, COURGETTE & PEPPER SKEWER														
GRILLED LOCH DUART SALMON														
HAND BATTERED FISH														
GRILLED HALLOUMI SALAD														
VEGAN CHICKPEA CURRY & COCONUT RICE														
CREAMY WILD MUSHROOM & TRUFFLE OIL LINGUINE														
PASTA GIARDINO														
PORTOBELLO MUSHROOMS & MELTED MOZZARELLA BURGUER														
RICH CHOCOLATE FUDGED CAKE PARCEL														
STICKY TOFFE PUDDING & SALTED CARAMEL POPCORN														
CRÈME BURLEE WITH NUTELLA														
CRÈME BURLEE														
BAKED CHEESE CAKE														
SPICED MACABEO POACHED PEARS & LEMOM SORBET														
LEMON & PANNA-COTTA TART														
SUNDAY ROAST MENUS														
ULTIMATE MIX ROAST														
SLOW COOKED ROAST														
RARE TOP SIDE														
VEGAN ROAST														
PORK ROAST														
CHICKEN ROAST														
AFTERNOON TEA														
LUCH MENUS														
SOUPS														
BROCOLLI AND STILTON SOUP														
MOROCAN CARROT & CORIANDER														
SOUTH AMERCAN CHICKEN SANCOCHO														
VEGAN CURRIED CAULIFLOWER & SPINACH														
VEGAN CHUNKY TOMATO & RED PEPER														
VEGAN PARSNIPS & COCONUT														
STARTERS LUNCH MENU														
POACH EGGS WITH CRUSHED AVOCADO ON SOURDOUGH BREAD														
PAN-FRIED GARLIC & THYME WILD MUSHROOMS ON SORDOUGH BREAD														
CURED SALMON GRAVLAX														
TACOS														
BEEF TACC														
CHICKEN TACO														
BBQ PULLED PORK TACO														
MAINS														
TUNA NICOISE														
SUPER SALAD														
SPICY GRILLED VEGETABLE & AVOCADO TORTILLA WRAP														
GRILLED LOCH DUART SALMON RISOTTO														
CLASSIC SPAGHETTII BOLOGNESE														
MARINATED & GRILLED CHICKEN BURGUER														