








Please note that the below menu is a sample menu and subject to change.
Items marked with  are chefs favourites and permanent features on the menu.

DAILY SPECIALS MENU



MONDAY - THURSDAY | 12 - 5PM

-  Courses from £12.50
-  Courses from £15.50

FRIDAY - SATURDAY | 12 - 5PM

-  Courses from £13.95
-  Courses from £16.95

SUNDAY | 12 - 9PM

-  Courses from £16.95
-  Courses from £19.95

LOCALLY SOURCED, GOOD FOOD.

Our menus combine traditional and modern dishes which include fusion specialities each prepared with love from our enthusiastic kitchen team.

Our chefs love to bring new flavours from around the world using the best quality ingredients and recipes.

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink

STARTERS

SOUP OF THE DAY 
crusty roll

ASSIETTE OF SEASONAL MELON 
*strawberries, fresh pineapple, mango coulis,
refreshing blackcurrant sorbet*


CHICKEN LIVER PARFAIT 
red onion marmalade, garlic ciabatta bread


VEGETABLE SPRING ROLLS
sweet chilli sauce

CHICKEN PAKORA
garlic mayonnaise dip

MAINS

**CAJUN CHICKEN &
SPRING ONION CREPE** 
mixed leaves, fries

TAGLIATELLE CARBONARA 
*mushrooms, onions, parmesan cheese,
garlic ciabatta bread*

RAD STEAK BURGER 
*6oz burger, applewood smoked cheddar,
bacon, salsa, fries, toasted brioche bun*


ROAST LEG OF LAMB
*mint gravy, seasonal veg, potatoes
(£2.00 supplement)*

HADDOCK & LEEK GRATIN
toasted garlic ciabatta

DESSERTS

CHEF CHEESECAKE OF THE DAY 
chantilly cream

STICKY TOFFEE PUDDING 
butterscotch sauce, vanilla ice cream

TRIO OF ICE CREAM 
*vanilla, toffee fudge,
raspberry ripple, cinnamon
choice of sauces:
toffee, chocolate, raspberry*

CHOCOLATE DELICE
crème anglaise

**CHOCOLATE
BROWNIE SUNDAE**
mint ice cream