

For the table

Breaded Whitebait 8.00 classic tartare sauce, lemon, parsley Trio of Mediterranean Dips
(v) 8.00
Greek whipped Feta, tzatziki,
tapenade, soft pitta

Salt-Crusted Focaccia & Olives (v) 6.00 thyme butter, balsamic vinaigrette Arancini 8.00 truffle & blue cheese, parmesan, napoli

Starters

Garlic Mixed Mushrooms 9.00 white wine, Parmesan, cream, foccacia

Gamberoni alla Busara 10.50 king prawns, garlic, tomato, chilli white wine, focaccia

Chicken Tandoori Skewer (GF) 9.50 kachumber, cucumber & mint yoghurt

Homemade Mixed Fishcake 10.00 rocket, capers, fennel, chilli & lime dressing

Ham Hock Terrine 9.00 cornichons, poached radish, picalilli

Bruschetta (v) 9.50 tomato, basil. garlic, ricotta

Main Course

served with homemade chips, french fries or seasonal vegetables

Homemade Pie of the Day 17.00 please ask your server

Pan Seared Sea Bass Fillet (GF) 19.00 garlic & chilli butter, tenderstem broccoli, king prawns

Creamy Tuscan Chicken (GF) 17.00 garlic white wine & tomato sauce, spinach, parmesan

Pollo al Pepe Rosa (GF) 17.00 garlic, brandy, pink peppercorns, cream, parmesan, mushrooms

Liver, Bacon & Onions (GF) 15.50 calves' liver, shallot & sherry gravy, peas, pancetta, creamed mash

Tagliatelle Carbonara 13.50 pancetta, Parmesan, egg yolk, black pepper, cream

King Prawn, Saffron & Pea Risotto 17.00 arborio rice, king prawns, white wine, petit pois

From the Grill

served with homemade chips, french fries or seasonal vegetables

Pan Roasted Duck Breast (GF) 20.50 fondant potato, asparagus, cherry & red wine jus

10'oz D-Cut Gammon (GF) 16.50 fried egg, homemade chips

9'oz Herb Crusted Lamb Rump 19.50 port reduction, shallots, roasted sweet potato

9'oz House Burger 16.00 two aged beef patties, seeded brioche bun, mozzarella, streaky bacon, rocket, tomato, house burger sauce

our quality center cut steaks are cooked to your liking, served with homemade chips, grilled mushroom and vine tomatoes

8'oz Fillet of Beef 31.50

12'oz Sirloin 25.50

add a peppercorn, blue cheese, café de Paris, red wine, garlic buerre monté

Side Dishes

homemade chips	4.50
french fries	4.50
seasonal vegetables	4.50
house onion rings	4.50
truffle & Parmesan fries	6.00
mixed salad	4.50
sauteéd asparagus	6.00
Cypriot Halloumi	6.00

please inform the management of any dietary requirements before ordering as not all ingredients are listed. Our dishes are prepared in a kitchen where all allergens are present and we cannot guarantee they are 'free from' allergenic ingredients. (v) - suitable for vegetarians, (ve) - suitable for vegans, (GF) - gluten free, (n) - may/contains nuts please request to view our allergens sheet for further information

GLUTEN FREE ADAPTATIONS AVAILABLE UPON REQUEST FOR MOST DISHES

PLEASE ASK FOR OUR VEGAN AND VEGETARIAN MENU