

Menu

Starters

Homemade chilli & garlic Houmous, pitta	5.50
Olive mix	4.50
Chez Nous fishcake, pea puree, tartare sauce	7.50
Slow cooked pork ribs, secret bbq sauce	7.50
White onion, bacon and thyme soup	5.50 s
Crisp vegetable tempura, 2 dips	6.00
Rope grown mussels, Masala curry	7.50
Goat cheese fritters, vegetable antipasti	6.50 s
Chicken liver parfait, toasted ciabatta	6.50 s
Spiced lamb kofta, Egyptian kosheri	7.50 s
Grilled scallops, rocket salad, bacon butter	9.50
Crisp Panko prawns, 2 dips	8.50

Main course

CN double hamburger, cheese, fried onion, fries, sauce	13.50 s
4 hr lamb shank, Colcannon , braised carrot, jus	16.50
Chicken schnitzel, saute potatoes, fried hen egg, tartare	14.50 s
Mushroom girasole, spinach, garlic butter, parmesan	12.50 s
Spring onion, mozzarella and parmesan arancini, tomato ragu, side	12.50
Haddock goujons, fries, peas, tartare	13.50 s
Bass fillets, asparagus, broad bean, pepper and new potatoes, sauce vierge	16.50
Grilled cod, masala sauce, saag aloo	17.50
Sides all 3.50	

Grill

Chargrilled chicken breast	12.50
6oz sirloin	14.50
10 oz rib	19.50
8oz fillet	24.50

All our beef is supplied by Udale of the lake district & is aged in a salt cellar for 28 days

Pick a side of truffle & parmesan fries, grilled broccoli or mac n cheese to go with your steak

Bacon butter or pepper sauce 2.50

"s" Denotes set menu. 1 course 12.00 2 course 16.00

3 course 19.00

Dessert

all 6.50

STP, hot toffee sauce, ice cream

Chocolate pave, nut praline

Crème brulee, homemade shortbread

Affogato

Ice cream coupe; 3 scoops, cream, Nutella doughnut

Eton mess

Please always inform us of any allergies, before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Details of the 14 legal allergens are available on request. A discretionary 10% service charge will be added to tables of 5 or more.