

STARTERS

SOUP OF THE DAY £6.5

SEARED SCALLOPS £9.5

Pan-fried julienne of root vegetables

DUCK LIVER PATE £7.5

Grilled whole grain bread ~ caramelised apple

SMOKED SALMON AND MACKEREL TERRINE £7.95

Creme fraiche ~ fresh chives

GRILLED TIGER PRAWNS £8.5

Gremolata (Garlic butter, parsley, lemon zest)

CRESCENTE £7.95

Layers of grilled mediterranean vegetables ~ goat cheese ~ basil pesto

SEARED POLENTA WITH ROQUEFORT CHEESE £7.5

Caramelised red onions

GRILLED BABY SQUID £7.95

Garlic & chilli butter ~ soft herbs

CARPACCIO OF BEEF £7.95

Salsa verde ~ shaved pecorino cheese

MAINS

ROASTED RUMP OF LAMB £22

Celeriac puree ~ grilled courgette & spring onion ~ lamb jus

PAN ROASTED DUCK BREAST £17.95

Served medium rare ~ potato rosti ~ wilted spinach ~ port sauce

PAN FRIED MONKFISH £19.95

Aromatic rice ~ thai curry sauce

CORN FED CHICKEN BREAST £14.95

Baby pak-choi ~ sweet chilli sauce ~ potato crisps

PAN FRIED FILLET OF SALMON £16.95

Asparagus risotto ~ lemon oil

CHAR-GRILLED SIRLOIN STEAK £22.95

Baby vegetables ~ classic hollandaise sauce

CHAR-GRILLED RIB-EYE STEAK £25.95

Watercress garnish ~ french fries ~ peppercorn sauce

KOHA BURGER £9.95

Grilled ciabbata ~ tomato & red onion relish

WILD BOAR SAUSAGES £12.95

Creamy mash ~ port sauce

LINGUINE WITH RED PEPPER SAUCE £13.95

Black olives ~ goat cheese ~ sun dried tomatoes ~ basil pesto

RATATOUILLE RISOTTO £14.95

Classic Ratatouille with Goat's Cheese

SIDES

MANGE TOUT £3.95

WILTED SPINACH £3.95

MIXED LEAF SALAD £5.5

ROCKET & PARMESAN SALAD £5.5

FRENCH FRIES £3.95

HERBY NEW POTATOES £3.95

DESSERTS

CHEESECAKE £6.95

Mixed fruit compote

FRANGELICO CREME BRULEE £6.5

PASSION FRUIT PANACOTTA £6.95

CHOCOLATE TART £6.95

Crème anglaise

DARK RUM CHOCOLATE CUP £6.95

Raspberry puree

SELECTION OF FINE CHEESES £10.95

White grapes ~ crackers ~ walnuts & dried apricots

A discretionary service charge of 12.5% will added to your bill