

MENU Du Jour

Starters

Roasted Cauliflower and Cheddar Soup GF

Roast beef GF

Shaved parmesan, rocket, truffle dressing

Mac n chesese bites GF

Hot sauce, gherkin ketchup

Salmon gravadlax GF

Honey and mustard dressing, rye bread crisps, crème fraiche £4 supplement

Main Course

Shepherds pie GF

Topped with cheddar mash, spring vegetables

Omelette "Arnold Bennet" GF

Smoked haddock, spring onions, hollandaise, dressed leaves

English asparagus, broad bean & pea risotto

Mint and Parmesan GF

Char grilled minute steak GF

Spring vegetables, bearnaise sauce, French fries £5 supplement

Dessert

Soft cows cheese with wild garlic GFA

Grapes, chutney, celery and crackers

Pistachio Ice Cream GF

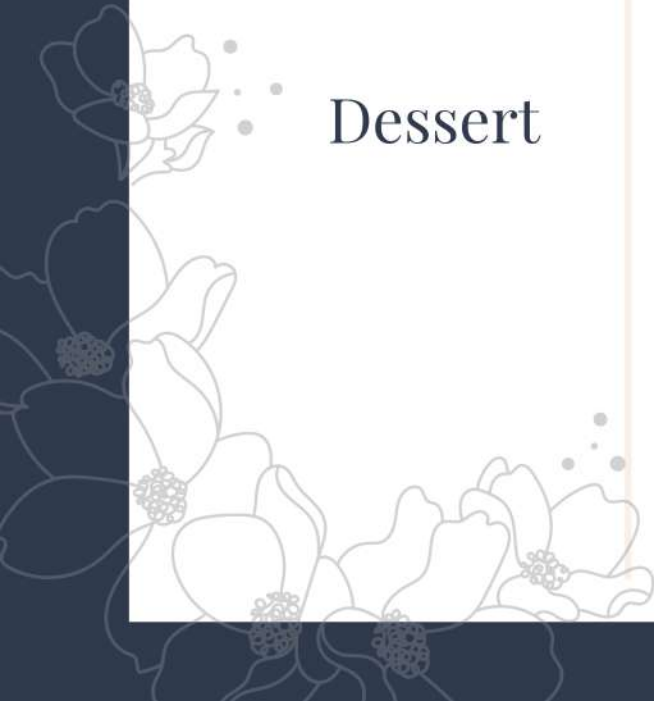
Chocolate sauce

Lemon posset GF

With mixed berries

Frozen tutti fruti parfait GF

Amaretto, cherries, almonds, apricot coulis



Pebble Beach

Aperitif

Pebble Beach Raspberry Bellini — £11.95

Virgin Bellini — £5.95

Special Wines

Codorníu Vintage Cava Sparkling Wine — £32.95
Spain

Vegan. Fresh, with intense aromas of apple and delicate floral notes.

Don Placero Rioja Crianza — £29.95
Spain

Smooth and full-bodied, with dark berry flavours and a touch of smoky spice.

2 COURSES £24.95 | 3 COURSES £29.95

Food Allergies & Intolerances

Should you have any concerns about a food allergy or intolerance please ask our staff before you order your food and drinks. Some dishes may contain traces of nuts or other allergens.

V- Vegetarian GF-Gluten Free GFA - Gluten Free Available VG- Vegan
A 10% discretionary service charge is added but can be removed if requested.