

MENU Du Jour

Starters

French Onion Soup GFA
Gruyère croutons

**Ham Hock,
Vegetable & Parsley Terrine** GFA
Toasted sourdough, dressed leaves,
piccalilli

Nduja & Pork Bao Buns
Sriracha mayonnaise

½ Dozen Crevettes Shell On GF
Samphire, garlic mayonnaise
(£6 supplement)

Main Course

**Smoked Haddock, Salmon
& Herb Fishcakes** GF

Baby spinach, soft poached egg,
mustard sauce

Slow-Cooked Pork Belly GF
Crushed root vegetables, red
cabbage, Hassleback potatoes, apple
sauce, cider jus

Chargrilled Minute Steak GF
French beans, French fries,
peppercorn sauce £5 supplement

Wild Mushroom Wellington V
Spring greens, mashed potatoes, Diane
sauce

Dessert

Raspberry Eton Mess GF
Crispy meringue, raspberry coulis

Rosary Goat's Cheese GFA
Celery, grapes, crackers, chutney

Pistachio Ice Cream GF
Chocolate sauce



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.