

SMALL PLATES

Smoked mackerel pâté	5.95
<i>with gluten free bread.</i>	
Homemade soup of the day	5.25
<i>with gluten free bread.</i>	
Baby chorizo & halloumi skewers	6.45
<i>with tzatziki dip.</i>	
Hummus [VG]	5.45
<i>with pepper, carrot & cucumber crudités.</i>	

SALADS

Baked goats' cheese [V]	7.95 13.95
<i>with caramelised onions, clementine's and walnuts with honey and balsamic dressing.</i>	
Superfood salad	8.45 13.95
<i>with grilled chicken breast, goats' cheese, cucumber, radish, pistachio nuts and mixed leaves with pomegranate dressing.</i>	
Pan fried sea bass	8.95 15.95
<i>with cucumber ribbons, feta, avocado, chorizo, peppers and mixed leaves with a honey, lime coriander dressing.</i>	

LARGE PLATES & SKEWER BOARDS

Baked haddock fillet	13.45
<i>with pea purée and fries.</i>	
Sea bass fillets	16.95
<i>with brown shrimp, spinach, green beans, pan roasted potatoes and caper & lime butter.</i>	
Roasted Cod	15.95
<i>with cauliflower purée, roasted potatoes, tenderstem broccoli, samphire and chorizo dressing.</i>	
Spiced chicken skewers	14.95
<i>marinated and brushed with lime butter.</i>	
Pesto halloumi skewers [V]	13.95
<i>with peppers, courgettes, aubergines & red onions.</i>	
Argentinian style beef skewers	15.95
<i>marinated in chimichurri sauce.</i>	

GRILL

<i>Highest quality, British farm assured beef aged for a minimum of 28 days. All served with baked field mushroom, grilled plum tomato and fries.</i>	
28 day aged rump steak	17.95
28 day aged ribeye steak	20.95
28 day aged fillet steak	25.95
add a sauce	2.25
<i>peppercorn, garlic & herb butter, merlot red wine.</i>	

DESSERT

Ice cream and sorbet selection	5.45
[RED]HOUSE	
Knickerbocker glory	6.45
Chocolate fondue	6.95
<i>served with honeycomb, marshmallow, meringue, strawberries, pineapple and banana.</i>	
Homemade marshmallows	3.95
<i>drizzled with chocolate sauce.</i>	

FOOD ALLERGIES

If you have a food allergy or special dietary requirement please inform a member of the hospitality team.

