

From the larder

- Oak smoked salmon, brown bread and butter and traditional garnish (h)
£6.50
- Chicken pesto caesar salad with cos lettuce, anchovies & croutons
£8.50
- Lythe hill salad with stilton, bacon lardons, beetroot, avocado and fresh leaves ©
£7.00
- Water cress soup with crème fraiche (optional hot or cold (h) (v) ©
£4.50

From the kitchen

- Chicken breast with a Thai red curry sauce with sticky rice and vegetable spring roll
£9.50
- Rib eye steak with tempura prawns, rocket, roast cherry tomatoes & tomato aioli
£12.50
- Wild mushroom risotto with baby red char and parmesan crisp (v) ©
£11.00
- Char grilled tuna on a warm Nicosia salad dressed with olive oil (h) ©
£11.00

From the pastry

- Selection of home made ice creams and sorbet ©
£5.00
- Fresh fruit meringue on a raspberries coulis ©
£4.50
- Vanilla crème Brule and toffee ice cream with short bread
£5.25
- Sticky toffee pudding vanilla ice cream
£5.00

Side orders

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| Hand cut chips © | £2.50 |
| Mix Side salad © | £2.50 |
| New potatoes © | £2.50 |
| Steamed vegetables © | £2.50 |
| Onion rings | £2.50 |

(v) = Vegetarian (h) = Health conscious © = Gluten free dish (n) = Traces of nuts
All ingredients are not listed on our menus. If you have an allergy please ask a member of staff for advice. All our food may contain traces of nuts

An optional service charge of 10% will be added to your bill