

STARTERS

Lobster & Avocado Gateau £10.00
Cocktail sauce & Baby Gem Lettuce

Grilled Asparagus, Soft Poached Egg £6.00
Hollandaise & Parmesan Glaze

Coconut Prawns £5.50
Sweet chilli dipping sauce

Aubergine Cannelloni £6.50
Stuffed with feta cheese & spinach, baked in tomato sauce

Seared King Scallops £8.00
Garlic, chilli, lime, coriander & white wine

Smoked Salmon £6.00
Buttered brown bread

Grilled Haloumi Cheese v £5.00
Tabouleh salad with fresh pomegranate

Salad Niçoise £7.50

Soup of the Day £4.00

MAINS

Lobster Thermidor £20.00
In a glazed brandy & mustard cream sauce, served with steamed rice

Grilled Lamb Cutlets in Rosemary Butter £14.00
Crisp roast Mediterranean vegetables & white wine jus

Pesto Crusted Halibut £18.00
Sautéed potatoes, roasted peppers, broccoli & peas, finished with a lemon butter sauce

Wild Mushroom Tortellini V £8.00
Tomato & Herb sauce

Cod and Chips £9.50
Traditional English beer batter

Pan Fried Chicken Supreme £10.50
Cream of mushroom sauce & sautéed spinach

Asian Noodles.
Prawn £10.00, Chicken £9.00 or Vegetable. V £7.00

Linguine with Prawns £10.00
Tomato sauce with white wine, peppers, chillies & garlic

GRILLS

T Bone 16oz. £17.50

Fillet 8oz. £19.00

Sirloin 10oz. £16.00

Baby Chicken,
Lemon & herb marinated £10.50

Sea Bass Fillets £16.00
Tomato, basil, garlic, olive oil & balsamic glaze

Peppercorn sauce, Mushroom sauce or Garlic butter

SALADS

Mixed Salad £2.50

Green Salad £2.50

THE SIMPLER SIDE

Spicy Chicken Wings served with Sriracha Sauce £5.00

Gloucester Gourmet Burger £8.00
A choice, beef or chicken with cheese & bacon

Grilled King Prawns in a Chilli, Garlic & White Wine Sauce £9.00

Madras Curries
Chicken £8.00, Prawn £10.00 or Vegetable V £6.00

Chicken Caesar salad £7.50

Full English breakfast £6.00

Mini Mezze
Hummus, moutabel, falafel, dolmades & mixed pickles, served with pitta bread. V £6.00
Add lamb Kofta or lamb cutlet £7.50

Olives £3.00

SIDES

Vegetables of the Day £2.00

Mashed Potato £2.00

New Potato £2.00

Chips £2.00

Cheesy Chips £2.50

Certain dishes may contain gm. modified food or nuts, please make any allergies known to a team member.

DESSERTS

Hot prune and Armagnac sticky toffee pudding £5.00

A rich, sticky toffee pudding with prunes steeped in Armagnac, served in a light custard.

Three berry mousse cake £5.00

Layers of strawberry, raspberry and blackberry mousse on a gluten-free biscuit base, with fresh whipped cream.

Salted caramel chocolate roulade £5.00

Chocolate roulade with cream and salted caramel, served with toffee sauce and ice cream

Fresh fruit salad £4.00

A selection of ice creams £4.00