The introduction

Breadbasket with dipping oils and butter $\pounds4.50$

Marinated olives £4.50 gf

The Beginning

Spiced cauliflower, VE £7.50

Cummin spiced cauliflower, creamy sweet onion houmous, crispy chickpeas

Braised beef Rossini £8.25

Tender braised beef shin, chicken liver pate on a crisp herb crouton, madeira jus

Soup £5.95 VE, GFO

Homemade soup of the day, crusty bread and butter

Mussels £9.50 GFO

Plump Loch Fyne mussels, in a rich tomato, chilli, smoked paprika cream

Tempura £7.95 GFO, VEO

Tender breast of chicken or vegetable coated in a crisp tempura batter, garlic aioli

Smoked haddock and ham Hough gratin £9.00

Smoked haddock and ham Hough cooked in a cream, mustard and cheese sauce, topped with a herb and parmesan crumb

Prawn and mussel bruschetta £9.95 GFO

King prawns, deshelled Loch fyne mussel in a sauce of chilli, garlic butter, white wine, on a toasted brioche

The Story

Chicken £16.50 gf

Herb roasted Chicken breast topped with Parma ham and buffalo mozzarella, tomato, white wine, cream sauce, asparagus, creamed potatoes

monkfish £23.95 gfo

monkfish stuffed with black pudding, wrapped in courgetti ribbons, sauteed potatoes and seafood bisque

Beef shin £19.95 gfo

8 hour braised smoked beef shin, charred cauliflower dauphinoise potato, red wine jus

Lamb £19.95 GFO

Tender lamb rump, rosemary and honey potatoes, roast garlic cream, accompanied by vegetable moussaka

Melanzane £14.50 GF v

Sliced Mediterranean vegetables and potatoes, layer with garlic cream, tomato and cheese, fries

Teriyaki salmon £18.95

Teriyaki glazed salmon fillet, ramen broth, peppers, spring onion, ginger, Pak choi, beansprouts, salt and chilli crispy potatoes

Fillet steak sizzler £24.95 for 1, £47.95 for 2

8 oz or 16 oz sliced fillet steak sizzler, mushrooms, peppers, onions, chips and pepper sauce

Add prawns £5 2 prawns

 $\pounds 104$ prawns

Sides

Chunky chips £4.95 Fries £4.95 Onion rings £3.95 Roast veg 4.95 gf Mashed potato 4.95 gf Cauliflower cheese £4.95 Dauphinoise£4.95

The Fairytale Ending

Chocolate Sphere £7.95

Milk chocolate sphere filled with sticky toffee, toasted pecan nuts, salted caramel

Toffee parfait edible book £7.95

Our signature edible book, frozen toffee parfait, cinder toffee

Apple And mixed berry crumble £7.50

sweet apples and mixed berry, crunchy crumble topping, vanilla crème anglaise or ice cream

raspberry ripple Cheesecake £7.95

Creamy mascarpone, raspberry, white chocolate ice cream

Sweet afternoon tea £7.95

Our take on a sweet selection of classic afternoon tea, kiwi sandwich, pain au chocolate , strawberry tart, home made earl gray ice cream

Croque en bouche£7.95

Soft profiteroles filled with a vanilla cream, drizzled with chocolate sauce and caramel

Trio of Ice Cream £6.25 GF

Trio of ice, vanilla, chocolate and strawberry

Affogato £5.95 GF

a scoop of vanilla ice cream and shot of home brewed coffee