



## **Appetisers**

Homeade foccacia bread with aged balsamic oil - £4.50

Marinated olives & stuffed peppers - £4.50

Flatbread with garlic butter & sun blushed tomatoes in pesto - £4.75

## **Starters**

Chef's soup of the day - £7.50

Seared mackerel, mackerel tian, pickled rhubarb, horseradish sauce with apple and cucumber salad - £9.45

Pressed shoulder of lamb, asparagus soup, asparagus tips, mint gel and a crispy quail egg - £9.95

### **Cauliflower cheese**

Romanesco, cauliflower fondant, truffle and cheese arancini and cauliflower leaves - £8.95

Garlic king prawn pastilla, garlic aioli, mango salad, sautéed garlic prawns and lemon oil - £8.95



## Main Courses

New season rump of lamb, confit hot pot, crushed minted peas, fondant potatoes, baby carrots & lamb jus -  
£18.95

Pork loin wrapped in pancetta, black pudding & belly terrine, textures of apples, mash, baby veg and red wine jus - £17.95

Hake, polenta, razor clams, sorrel white wine sauce Mediterranean roasted vegetables & sea herbs - £18.95

Rose harissa, paneer, parsnip pastry, crushed new potatoes, asparagus, and tomato ketchup - £14.95

Pan roasted chicken supreme, crispy skin, chilli prawn wonton, red pepper sauce, blow torched peppers, baby gem & saffron infused boulangere potatoes - £16.95

All of our steaks are locally sourced British Beef, handpicked by our very own butcher. We then prepare, season and char-grill them to your preference. All are presented with roast tomato, flat- cap mushroom and fat chips.

8oz-Rump Heart - £18.95      8oz- Sirloin - £19.95

Sauces - £2.50 Peppercorn, Red Wine Jus, Béarnaise



## **Desserts**

All £7.50

Selection of farmhouse and continental cheeses with red onion marmalade, grapes, celery and wheat crackers.

Sticky toffee pudding, cinnamon doughnut, set custard and vanilla ice cream

Apple parfait, Italian meringue, preserved blackberries, raisin clusters and fudge

Yuzu panna cotta with basil sponge, white chocolate and lychee curd

Chocolate marquise, brownie base, chocolate work, mint chocolate ice cream and mint infused chocolate sauce