

SUMMERMENU

Two Courses £32 Three Courses £40

Dining Price Includes Admission

Duo White & Brown Loaf, Stone Baked Focaccia & Marinated Olives **(V)** - £3.50

<u>Starters</u>

SOUP Soup of the Day

FISH Scallops St Jacques, Mornay Sauce, Pomme Puree, Sea Herbs
MEAT Thai Beef Salad, Oriental Salad, Sesame Dressing, Thai Basil

VEGGIE Sweetcorn Fritters, Avocado & Red Pepper Salsa FISH Crab Cakes, Basil Mayonnaise, Mango, Chilli, Coconut

VEGGIE Pea & Dolcelatt Tart, Pea Custard, Pea Tartar, Lemon Soil, Asparagus Salad MEAT Charcuterie Board, Cured Meats, Pickles, Scotch Egg, Red Pepper Tapenade

Main Courses

MEAT Duo of Pork, Belly of Pork, Pigs Cheeks, Apple Tatin, Braised White Cabbage, Tenderstem

Broccoli

VEGGIE Summer Linguini, Asparagus, Broad Beans, Baby Courgette, Lemon Balm, Parsley Sponge,

Hazelnuts

FISH Pan Roast Cod, Confit Jersey Royals, Pancetta, Samphire & Lemon

MEAT Moroccan Lamb Rump, Spiced Bulger Wheat Kasir, Caramelised Peaches, Flaked

Almonds

FISH Pan Fried Sea Bass, Fennel Carpaccio, Red Pepper & Parma Ham Piperade, Basil Pesto

MEAT 8oz Chargrilled Sirloin, Café De Paris Butter, Triple Cooked Chips, Roast Plum Tomato,

Field Mushroom, Watercress Salad - £4.95 Supplement for this Dish.

VEGGIE Onion Bhaji Scotch Egg, Saag Aloo, Coriander Emulsion, Potato Straws

Sides - £3.50 Each

Pomme Frites

Pesto Potatoes Steak Sauces - £2.50
Peppercorn Sauce

Summer Panache Beans & Bacon

Mushroom & Blue Cheese Cream

Battered Onion Rings Tomato & Mozzarella Salad Béarnaise Sauce

Desserts

Lemon Posset, Raspberries, Shortbread Biscuits

Iced Chocolate & Coconut Parfait, Malibu Chantilly

Warm Apricot & Almond Tart, Butterscotch Sauce, Gingerbread Ice Cream

Vanilla Panna Cotta, Champagne & Strawberries

Selection of Homemade Sorbets

Selection of Locally Sourced Cheeses with Homemade Chutney, Oat Cakes, Water Biscuits

Balcony tables incur a £5 per per on surcharge on Saturdays