

SPRING MENU

Two Courses £32 Three Courses £40

Dining Price Includes Admission

Duo White & Brown Loaf, Stone Baked Focaccia & Marinated Olives - £3.50

Starters

- SOUP** Soup of the Day
FISH Hot Smoked Salmon, Radish, Pickled Cucumber, Salty Fingers, Beetroot Foam
MEAT Curried Chicken Terrine, Mango Chilli Salsa, Onion Bhaji, Poppadoms
VEGGIE Asparagus, Baby Courgette, Poached Egg, Smoked Applewood, Hazelnut
FISH Roast Mackerel, Miso Dressing, Pickled Ginger, Oriental Salad
VEGGIE Shropshire Blue Cheese Souffle, Waldorf Salad
MEAT Confit Belly Pork, Quale Scotch Egg, Carmelised Apple Puree, Baby Apple

Main Courses

- MEAT** Cumin & Almond Lamb Shoulder, Aubergine Caviar, Pickled Cherry Tomatoes, Potato Fondant
VEGGIE Red Onion Tarte Tatin, Textures of Beetroot, Goats Curd, Sweet & Sour Carrots
FISH Roast Pollock, Lemon Soil, Pea & Asparagus Fricassé, Cockle & Chive Dressing
MEAT Ballotine of Chicken, Baby Courgette, Charred Porcini Mushroom, Tomato & Tarragon Jus
FISH Seabream, Chorizo & White Bean Cassoulet, Red Pepper Tapenade, Squid Tapioca
MEAT 8oz Chargrilled Sirloin, Café De Paris Butter, Triple Cooked Chips, Roast Cherry Tomato, Field Mushroom, Watercress Salad - **£4.95 Supplement for this Dish.**
VEGGIE Spring Vegetable Paella, Baby Carrots, Broad Beans, Heritage Tomatoes, Chick Peas

Sides - £3.50 Each

- Pomme Frites
 Spring Greens
 Battered Onion Rings
 Mint Jersey Royals
 Tenderstem Broccoli & Hazelnut
 Rocket & Parmesan

Steak Sauces - £2.50

- Peppercorn Sauce
 Mushroom & Blue Cheese Cream
 Béarnaise Sauce

Desserts

- Rhubarb Baked Alaska, Lemon Curd, Poached Raspberries
 Iced Strawberry Cream Parfait, Chocolate Mouse, Pistachio Tuile
 Trio Of Desserts, Orange Scented Panna Cotta, Apple Tatin, Blackberry Parfait
 Apple Mousse, Yogurt Sorbet, Cinnamon Doughnut, Apple Crisp
 Selection of Homemade Sorbets
 Selection of Locally Sourced Cheeses with Homemade Chutney

