

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

Starters

- SOUP** **Soup of the Day**, Homemade Bread Roll
- FISH** **Salt Cod Fritters**, Lemon & Chive Mayonnaise & Petit Salad
- MEAT** **Moroccan Lamb Meatballs**, Spiced Tomato Sauce, Toasted Almonds & Pea Shoot
- VEGGIE** **Heritage Tomato Salad** Black Olive Crumb, Liliput Capers, Asparagus & Balsamic
- FISH** **Salmon Gravalax**, Kolarabi & Apple Slaw & Lime Cockle Dressing
- VEGGIE** **Goat's Cheese Crostin**, Peach Puree, Glased Peach & Rocket Salad
- MEAT** **Charcuterie Board**, Cured Meats, Pickles, Spiced Apple Chutney & Bread Roll

Main Courses

- MEAT** **Roast Spiced Lamb Chump**, Aubergine Brinjal, Parmentier Potatoes, Green Beans & Cumin Yoghurt
- VEGGIE** **Feta, Wild Mushroom & Spinach Filo Basket**, Parmentier Potatoes, Tarragon Cream & Pine Nuts
- FISH** **Seabass**, Tomato Piperade, Fennel and Orange Salad & Black Olive Tapenade
- MEAT** **Pan Roasted Chicken Breast**, Potato Fondant, Pea and Broad Bean Fricassee, Asparagus & Oyster Mushrooms
- FISH** **Baked Hake**, White Bean and Chorizo Cassoulet, Squid Ink Tapioca & Red Pepper Mousse
- MEAT** **8oz Chargrilled Sirloin**, Garlic & Herb Butter, Triple Cooked Chips, Roast Plum Tomato, Field Mushroom, Watercress Salad - **£4.95 Supplement for this Dish.**
- VEGAN** **Charred Aubergine**, Roast Carrot and Spelt Salad, Lemon Dressing, Crispy Kale, Dukkah

Sides - £3.50 Each

- Skinny Fries & Aioli**
- Tender stem Broccoli & Hazelnut Butter**
- Crispy Onion Rings**
- Minted New Potatoes**
- Heritage Tomato Salad**
- Green Beans & Pancetta**

Steak Sauces - £2.50

- Peppercorn Sauce**
- Blue Cheese**

Desserts

- Vanilla Panna Cotta**, Champagne Strawberries
- Raspberry Ripple baked Alaska**, Lemon Curd & Shortbread Crumb
- Passion Fruit & White Chocolate Cheesecake**, Granola Crumb & Coconut Ice Cream
- Warm Peach and Almond Tart**, Butterscotch Sauce & Clotted Cream Ice Cream
- Selection of Homemade Sorbets**
- Selection of Locally Sourced Cheeses with Homemade Chutney**, Oat Cakes, Water Biscuits

Two Courses - £32
Three Courses - £40

