

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
VEGAN 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, Glazed 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

