

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

Starters

Soup of the Day (V), *Homemade Bread Roll*
Cod Fritters, *Lemon & Chive Mayonnaise*
Moroccan Lamb Meatballs, *Spiced Tomato Sauce, Toasted Almonds, Pea Shoots, Basil Oil*
Poached Duck Egg, *English Asparagus, Parmesan Crust, Grain Mustard Dressing*
Smoked Salmon Gravalax, *Fennel & Citrus Salad, Cockle Sauce*
Roasted Baby Carrot & Fennel with Harissa (Ve), *Black Lentils & Yoghurt*
Salt Beef Brisket Croquettes, *Cauliflower Cous Cous, Pea Puree & Sticky Jus*

Main Courses

Meat:

Braised Lamb Shank,
Champ Mash, Spring Vegetables, Mint Gremolata
Chicken Ballotine, Red Pepper & Sun Blush Tomatoes
Parmentier Potatoes, Wild Mushrooms, Baby Carrots & Red Wine Jus
8oz Chargrilled Sirloin (£4.95 Supplement for this Dish)
Garlic & Herb Butter, Triple Cooked Chips, Roast Plum Tomato, Field Mushroom, Watercress Salad
Add a Peppercorn or Blue Cheese Sauce - £2.50!

Fish:

Pan Fried Seabass,
Sauteed Jersey Royals, Green Beans, Salsa Verde, Black Olive Tapenade
Atlantic Fillet of Salmon,
Crushed New Potatoes, Purple Sprouting Broccoli, Lemon Herb & Caper Butter Sauce

Veggie & Vegan:

Pumpkin & Sage Ravioli (Ve),
Spinach & Pumpkin Seed Pesto
Goats Cheese & Red Onion Tarte Tatin,
Onion Ash, Textures of Beetroot, Watercress Sauce

Sides - £3.50

Skinny Fries
Cabbage, Bacon & Peas
Crispy Onion Rings

Roasted Garlic & Thyme New Potatoes
Rocket & Parmesan Salad, Balsamic Dressing
Spring Vegetable Panache

Desserts

Iced Banana Parfait, *Salted Peanut Brittle, Caramel Sauce & Chocolate Mousse*
Warm Chocolate Molten Cake, *Baby Mint Chocolate Chip Ice Cream*
Vanilla Panna Cotta, *Champagne and Strawberries*
Passionfruit & White Chocolate Cheesecake, *Granola Crumb, Coconut Ice Cream*
Selection of Homemade Sorbets
Selection of Locally Sourced Cheeses with Homemade Chutney, *Oat Cakes, Water Biscuits*

2 Courses - £32

3 Courses - £40



Balcony tables incur a £5 per person surcharge on Saturdays