

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

Starters

- Soup of the Day (V), *Homemade Bread Roll*
Seabass Ceviche, *Avocado and Cherry Tomato Salsa & Yuzu Dressing*
Chicken & Wholegrain Mustard Terrine, *Piccalilli, Pain D'épice Crumb & Petit Salad*
Wild Mushrooms on Sourdough (V), *Mushroom Ketchup & Blue Cheese Croutons*
Smoked Salmon Tartare, *Pickled Cucumber and Radish, Cucumber Gazpacho & Dill Mayo*
Sweet Potato & Courgette Croquette (Ve), *Plant Based Cream Cheese, Romesco Sauce, Pickled Beetroot & Pea Shoots*
Braised Pork Cheek, *Braised Red Cabbage, White Onion Purée, Apple Glaze Sauce & Crispy Onions*

Main Courses

Meat:

- Slow Braised Daube of Beef,
Pomme Purée, Parsnip Crisp, Honey Roasted Parsnip & Red Wine Jus
Seared Duck Breast,
Orange and Honey Roasted Carrots, Celeriac Purée & Red Wine Jus
8oz Chargrilled Sirloin (£4.95 Supplement for this Dish)
Triple Cooked Chips, Confit Plum Tomatoes, Field Mushroom & Watercress Salad
Add a Peppercorn⁴ or Blue Cheese Sauce - £3

Fish:

- Pan Fried Seabass,
Leek Fondue, Chard, Baby Leeks & Herby Potato Parmentier
Pan Fried Hake,
Crushed Garlic and Herb New Potatoes, Crispy Capers & Champagne Beurre Blanc
Veggie & Vegan:

- Pan Seared Gnocchi (V),
Red Pepper and Tomato Sauce, Grated Parmesan, Grilled Green Pepper & Basil Oil
Curried Lentils (Ve),

Spiced Pan Fried Cauliflower, Toasted Coconut & Coconut Dressing

Sides - £3.50

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| Skinny Fries | Sticky Miso Baby Corn |
| Honey Roasted Root Veg | Petit Waldorf Salad |
| Crispy Onion Rings | Braised Red Cabbage |

Desserts

- Iced Banana Parfait, *Salted Peanut Brittle, Caramel Sauce & Chocolate Mousse*
Sticky Toffee Pudding, *Candied Hazelnuts & Vanilla Chantilly*
White Chocolate & Baileys Cheesecake, *Granola Crumb, Macaron Biscuit & Crushed Raspberry Compote*
Apple & Blackberry Crumble, *Cinnamon Ice Cream & Crème Anglaise*
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