

Starters

Soup of the Day (V), Homemade Bread Roll
Crab Gruyère Tart, Dill Mayonnaise & Petite Salad
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

Chicken Supreme,
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)
2 Triple Cooked Chips, Confit Plum Tomatoes, Field Mushroom & Watercress Salad
Add a Peppercorn or Blue Cheese Sauce - £3
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
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

Sticky Miso Baby Corn
Skinny Fries
Honey Roasted Root Veg
Crispy Onion Rings
Petit Waldorf Salad
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 (Ve)
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.