

Duo White & Brown Loaf, Stone Baked Focaccia & Marinated Olives - £4

**Chateaubriand for Two**  
**£80 Including Sharing Dessert**

*Triple Cooked Chips, Portobello Mushrooms, Confit Cherry Tomatoes on the vine, Peppercorn Sauce & Choice of One Side Dish*  
Add a Starter for £8 Per Person. Add a Bottle of Malbec for £28.95.

## Starters

**Soup of the Day (V)**, *Homemade Bread*  
**Crab Gruyère & Spring Onion Tart**, *Dill Mayonnaise & Petite Salad*  
**Paté De Campagne**, *Toasted Sourdough & Red Onion Chutney*  
**Sautéed Asparagus (V)**, *Poached Egg, Lemon and Goats Cheese Sauce & Crushed Almonds*  
**Smoked Mackerel Mousse**, *Mint Dressing & Ciabatta*  
**Heritage Tomato Salad (Ve)**, *Glazed Vegan Feta, Maple Syrup & Wholegrain Mustard Vinaigrette*  
**Mini Lamb Koftas**, *Mint & Pomegranate Couscous with Raita Dressing*

## Main Courses

**Roast Lamb Rump**, *Smoked Aubergine Purée, Fondant Potato, Pickled Shallots & Lamb Jus*  
**Marinated Pork Belly Roulade**, *Black Pudding Crumb, Glazed Baby Apples & Celeriac Purée*  
**8oz Chargrilled Sirloin (£4.95 Supplement for this Dish)**  
*Triple Cooked Chips, Cherry Tomatoes on the Vine, Portobello Mushroom & Watercress Salad*  
**Add a Peppercorn or Chimichurri Sauce - £3**  
**Pan Fried Salmon**, *Crab Croquette, Baby Fennel & Lemon Dill Velouté*  
**Sautéed Cod Fillet**, *Fricassee, Roast Asparagus & Hazelnut Butter Sauce*  
**Spring Risotto (V or Ve)**, *Broad Beans, Asparagus, Peas, Parmesan Cracking & Soft-Boiled Yolk*

## Sides - £3.50

<i>Skinny Fries</i>	<i>Spring Salad with Asparagus and Balsamic</i>
<i>Minted New Potatoes</i>	<i>Sautéed Green Beans &amp; Shallots</i>
<i>Beer Battered Crispy Onion Rings</i>	<i>White Truffle Mash</i>

## Desserts

**Strawberry & Passionfruit Pavlova**, *Passionfruit Nectar*  
**Warm Bakewell Tart**, *Sour Cherry Purée & Clotted Cream Ice-Cream*  
**Raspberry Ripple Baked Alaska**, *Lemon Curd and Raspberries & Shortbread Crumb*  
**Granny Smith & Yoghurt Martini Crunch** *with Cinnamon Doughnuts*  
**Selection of Homemade Sorbets (Ve)** *with Tropical Salsa Lemongrass Syrup*  
**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