

Starters

Soup of the Day (V), *Homemade Bread Roll*
Ham Hock Terrine, *Piccalilli Purée & Bread Thins*
Spiced Roast Carrot (Ve), *Carrot Purée & Carrot Crisps*
Braised Pig Cheeks, *Red Cabbage, Crispy Onions & Red Wine Jus*
Beetroot & Goats Cheese Salad (V), *Toasted Walnuts & Onion Ash*
Mushrooms on Sourdough Toast (V), *Mushroom Ketchup*
Crab Cakes, *Curry Mayo & Petit Salad*

Main Courses

Beef Feather Blade,
Confit Garlic Purée, Butter Roasted Carrot, Kale & Beef Dripping Jus
Pan Fried Sea Bream,
Red Lentil and Spinach Dahl, Lime Yoghurt, Coriander & Chilli Dressing
Chicken Breast,
Caramelised Onion Purée, Lemon and Leek Bite & Chicken Jus
Roast Cod,
White Bean and Chorizo Cassoulet & Red Pepper Tapenade
8oz Chargrilled Sirloin
(£4.95 Supplement for this Dish)
Triple Cooked Chips, Cherry Tomatoes on the Vine, Portobello Mushroom & Rocket Pesto
Add a Peppercorn or Chimichurri Sauce - £3
Butternut Squash & Sage Risotto (Ve or V),
Sage Crisps & Herb Oil

SIDES £3.50

Skinny Fries
Roasted Garlic Thyme Potatoes
Beer Battered Crispy Onion Rings
Rocket & Parmesan Salad
Sautéed Green Beans & Shallots
Honey Roasted Root Veg

Desserts

Apple & Blackberry Crumble with *Crème Anglaise*
Warm Chocolate Molten Cake with *Baby Mint Chocolate Chip Ice Cream*
Tiramisu with *Chocolate Orange Scented Biscotti*
Sticky Toffee Pudding, *Toffee Sauce, Vanilla Chantilly & Candied Hazelnuts*
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.