

Starters

Soup of the Day (V), Homemade Bread
Crab & Red Pepper Cake, Charred Sweetcorn Relish & Smoked Chipotle Aioli
Ham Hock Roulade, Black Pudding Crumb, Pork Crackling & Apple Sauce
Cauliflower Pakoras (Ve), Puy Lentils, Vegan Yoghurt & Chilli
Beetroot Cured Salmon, Crème Fraîche, Watercress Salad & Mustard Dressing
Double Cheese & Spring Vegetable Tart (V), Petit Salad & Herb Oil
Mini Lamb Koftas, Arrabbiata Sauce, Flaked Almonds & Pea Shoots

Main Courses

Roast Lamb Rump, Brinjal Pickle, Green Beans, Sautéed Potatoes, Mint Yoghurt & Lamb Jus
Pan Seared Chicken Breast, Wild Garlic Pomme Purée, Rainbow Baby Carrots, Morrells & Chicken Jus
8oz Chargrilled Sirloin (£4.95 Supplement for this Dish)
Pomme Frites, Tomato & Portobello Mushroom
Add a Peppercorn or Chimichurri Sauce £3
Pan Fried Seabass, Crushed Herb New Potatoes, Samphire, Mussels & Saffron Sauce
Roast Cod Fillet, Cauliflower Purée, Fondant Potato, Tenderstem Broccoli, Brown Shrimp & Lemon Beurre Blanc
Salt Baked Celeriac Fondant (V or Ve), Toasted Pearl Barley, Sautéed Salsify, Kale & Sweet Carrot Purée
Pea & Shallot Ravioli (V or Ve), Pea Purée & Mint Oil

Sides - £3.50

Skinny Fries
Minted New Potatoes
Beer Battered Onion Rings
Rocket & Parmesan Salad
Sautéed Green Beans & Shallots
Spring Greens

Desserts

Strawberry & Passionfruit Pavlova, Passionfruit Nectar
Warm Bakewell Tart, Raspberry Gel & Clotted Cream Ice Cream
Raspberry Ripple Baked Alaska, Lemon Curd, Raspberries & Shortbread Crumb,
Vanilla Baked Cheesecake, Blueberry Compote & Vanilla Ice Cream
Selection of Homemade Sorbets (Ve) with Tropical Salsa, Lemongrass Syrup
Selection of Locally Sourced Cheeses with Homemade Chutney, Oat Cakes & Water Biscuits

2 Courses - £32.00
3 Courses - £40.00



*Balcony tables incur a £5 per person
on Saturdays*