

Starters

- Soup of the Day (V), *Homemade Bread*
Crispy Mac & Cheese Bites, *Parmesan Custard & Smoked Bacon Crumb*
Crab Rillettes, *Mint Panna Cotta, Mango Salsa & Crispy Capers*
Glazed Fig & Panzanella Salad (Ve), *Confit Tomatoes*
Barbecue Beef Short Ribs, *Kimchi Purée & Puffed Wild Rice*
Cod Pakoras, *Red Cabbage Purée, Cumin Slaw & Turmeric Mayonnaise*
(Vegan Cauliflower Pakoras also available)
Charcuterie Board, *Cured Meats, Pickles & Apple Chutney*

Main Courses

- Duo of Pork, *Potato Terrine, Caramelised Apple Purée, Baby Carrots & Black Pudding Crumb*
Pan Seared Duck Breast, *Plum Tatin, Tenderstem Broccoli & Pan Jus*
8oz Chargrilled Sirloin (£4.95 Supplement for this Dish)
Pomme Frites, Tomato, Portobello Mushroom & Rocket Salad
Add a Peppercorn or Chimichurri Sauce - £3
Pan Roasted Salmon Fillet, *Nicoise Salad, Charred Chicory & Egg Emulsion*
Rolled Lemon Sole Fillet, *Colcannon Mash, Crispy Cockles, Samphire & Yuzu Butter Sauce*
Charred Lion's Mane Mushroom (V), *Rosti Chips, Lemon Asparagus & Salsa Verde*
Textures of Carrot (Ve), *Giant Couscous, Masala Popcorn & Sorrel Oil*

Sides - £3.50

- Parmesan & Truffle Fries
Rocket Salad, Balsamic Glaze
Beer Battered Crispy Onion Rings
Roasted Garlic New Potatoes
Sautéed Green Beans & Shallots
Summer Tomato Salad

Desserts

- Summer Berry Pudding, *Clotted Cream*
Iced Chocolate & Coconut Parfait, *Malibu Chantilly & Spiral Tuile*
Raspberry & Dark Chocolate Marquis, *Raspberry Shards & Raspberry Sorbet*
Warm Peach & Almond Tart, *Butterscotch Sauce & Orange Choc Chip Ice Cream*
Selection of Homemade Sorbets (Ve) *with Summer Fruits*
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