

Starters

- Soup of the Day (V), *Homemade Bread*
Textures of Beetroot (V), *Whipped Goat Curd, Toasted Walnuts & Onion Ash*
Oak Smoked Salmon Gravlax, *Orange and Fennel Salad, Mustard & Dill Emulsion*
Cauliflower Pakora (Ve), *Spiced Lentils & Tamarin Raita*
Slow Cooked Pig Cheeks, *Red Cabbage, Crispy Shallots & Cider Jus*
Tempura Battered Cod, *Pea Purée, Potato Straw & Lemon Mayo*
Crispy Duck Salad, *Carrot and Mooli, Watercress & Pomegranate Molasses*

Main Courses

- 24 Hour Slow Braised Blade of Beef, *Creamy Horseradish Mashed Potato, Beef Dripping, Carrots & Bourguignon Sauce*
Roasted Chicken Supreme, *Confit Potato, Tenderstem Broccoli, Caramelized Onion Purée & Hazelnut Beurre Noisette*
8oz Chargrilled Sirloin (£4.95 Supplement for this Dish)
Pomme Frites, Tomato, Portobello Mushroom & Rocket Salad
Add a Peppercorn or Chimichurri Sauce - £3
Pan Fried Sea Bass, *Sautéed Charlotte Potatoes, Green Beans & Salsa Verde*
Pan Roasted Cod, *Basil Gnocchi, Samphire & Brown Crab Beurre Blanc*
Mushroom & Black Truffle Tortellini (V), *Wilted Spinach, White Wine & Herb Sauce*
Cumberland Sausage (Ve), *Colcannon Mashed Potato & Roasted Onion Red Wine Sauce*

Sides - £3.50

- Parmesan & Truffle Fries
Honey Roasted Roots
Beer Battered Crispy Onion Rings
Roasted Garlic & Thyme Potatoes
Sautéed Green Beans & Shallots
Rocket and Parmesan Salad

Desserts

- Apple & Blackberry Crumble, *Crème Anglaise*
Pear Frangipane Tart, *Honeycomb Hash Ice Cream*
Warm Chocolate Molten Cake, *Mint Chocolate Chip Ice Cream*
Sticky Toffee Pudding, *Toffee Sauce, Vanilla Ice Cream & Candied Hazelnuts*
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 £5pp
surcharge on Saturdays