

Duo White & Brown Loaf, Stone Baked Focaccia & Marinated Olives - £3.50

Starters

- Soup of the Day (V, Gf), *Homemade Bread*
Ham Hock Roulade, *Crackling, Apple Purée & Baby Apple*
Oak Smoked Salmon Gravlax, *Orange and Fennel Salad, Mustard & Dill Emulsion*
Spring Onion & Feta Arancini (V), *Rocket Pesto*
Beef Meatballs (Gf), *Arrabbiata Sauce & Balsamic Glaze*
Sweet Potato Falafel (Ve), *Caramelised Onion Hummus, Watercress & Pea Shoots*

Main Courses

- Roasted Lamb Rump (Gf) (£4.95 Supplement for this Dish),
Brinjal Pickle, Sautéed Potatoes, Broad Beans & Mint Yoghurt
Roasted Chicken Supreme (Gf), *Wild Mushroom, Baby Leeks, Parmentier Potatoes
& Tarragon Cream Sauce*
8oz Chargrilled Sirloin (£4.95 Supplement for this Dish)
Fries, Confit Tomato, Garlic Butter & Rocket Salad
Add a Peppercorn Sauce - £2
Pan Fried Sea Bass (Gf), *Crushed Herb Jersey Royals, Green Beans & Salsa Verde*
Pea & Mint Tortelloni (V), *Asparagus Tips, Pea Purée & Vegan Bacon Lardons*
Spring Risotto (Ve), *Asparagus Tips, Pea Purée & Broad Beans*

Sides - £3.50

- Parmesan & Truffle Fries
Crispy Battered Onion Rings
Sautéed Green Beans & Shallots (Gf)
Rocket and Parmesan Salad (Gf)

Desserts

- White Chocolate & Passionfruit Cheesecake, *Granola Crumb & Raspberry Compote*
Warm Apricot & Frangipane Tart, *Butterscotch Sauce & Vanilla Ice Cream*
Lemon & Strawberry Posset (Gf), *Shortbread Biscuits*
Strawberry & Lemon Curd Eton Mess (Gf)
Selection of Homemade Sorbets (Ve), (Gf) *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
surcharge on Saturdays