

Appetisers

- Mixed Roast Olives, Whipped Feta, Pitta Chips £8
- Confit Duck Leg, Carrot Puree, Couscous, Soy Honey Dressing, Toasted Peanuts £14 (can be ordered as a Main Course)
- Mixed Fish, Cheddar and Potato Croquettes, Red Pepper Sauce, Romesco and Pickled Chillies £12
- Hot Smoked Mackerel Salad, Eggs, Potatoes, Feta, Fennel, Cucumber and Lemon £12
- Fried Cauliflower Salad, Curried Nut Crumble, Golden Sultanas, Cheddar and Parmesan £11
- Mixed Leaf Salad with Pickled Vegetables £5

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Palette Cleanser of Passionfruit Sorbet

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Main Course

- Braised Red Wine Beef Cheek, Parmesan Polenta, Sautéed Garlic Greens, Chilli Oil £24
- Pea, Leek and Cheddar Risotto Filled Puff Pastry Roll with Mixed Roasted Nuts, Broccoli and a Creamy Herb Sauce £20
- Honey Roast Pork Belly, Creamy Pumpkin and Barley with Mixed Herb and Garlic Dressing £24
- Pan Roast Coley Fillet, Fried Baby Potatoes, Tenderstem Broccoli, Walnuts and Salsa Verde Dressing £22
- Chicken, Leek and Chorizo Pie, Pomme Purée, Creamy Chicken Sauce and Broccoli £22

Sweets

- Set Vanilla Cream, Caramelised Nuts and Shortbread Biscuits £8
- Ice Cream Bowl with Fresh Berries £6
- Rich Chocolate Tart with Crème Fraîche and Berries £8

All dishes are prepared in a non allergy free kitchen, if you have any dietary requirements please tell your waiter

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