



Starters

Soup of the Day - £11.00

homemade bread & butter (V, can be DF & GF)

Crispy Pulled Pork Terrine - £13.00

maple BBQ gel, pineapple and lime salsa, vegetable vermicelli (can be GF & DF)

Lemongrass Cured Trout - £13.00

Horseradish buttermilk dressing, pickled apple, dill mayo (can be GF & DF)

Spring Vegetable Tart Fine - £12.00

Fennel jam, torched grapefruit, oak leaf lettuce (VE)

Main Courses

Fish of the day - £33.95

crispy prawn brandade, sauteed purple potatoes, confit courgettes, roasted mooli, lovage cream sauce (can be GF & DF)

Beef Sirloin - £44.95

Potato terrine, poached sand carrot, sauté spinach & wild garlic, peas, red wine jus (can be GF & DF)

Roasted Chicken Breast - £34.95

barrel potatoes, vegetable fricassee, sauce vierge (can be GF & DF)

Crispy Vegetable Pave - £28.95

glazed baby carrots, pickled okra, spring greens, vadouvan curry (VE, can be GF)

Desserts

Tonka Bean Pannacotta - £11.95

passion fruit coulis, honeycomb (GF & VE)

Chocolate Almond Pave - £11.95

banoffee ice cream, rum and raisin gel (VE & GF)

Poached Pear - £11.95

cream cheese chantilly, raspberry sorbet (V & GF)

Chocolate Pot de Creme - £11.95

apricot compote, amaretti biscuit (V, can be GF)

Please note

We reserve the right to substitute any menu item due to various factors including seasonal availability. We endeavour to keep this menu up to date but changes may occur.