

# Menu

2-COURSES: £32 3-COURSES £40

## Starters

### **Wild mushroom and mozzarella Arancini**

tomato salsa and green pesto

### **Ham hock and applewood smoked cheddar croquettes**

Honey mustard mayo dip

### **Sautéed white mushrooms on a brioche**

poached egg, rocket and parmesan, chive olive oil

## Mains

### **Gammon steak (Gf)**

Garden peas, chips and fried eggs

### **Garlic and Rosemary french trimmed Lamb cutlets (£5 supplement)**

North african style couscous, grilled vegetables, mint labneh

Risotto Primavera

Asparagus, peas, broad beans and parmesan

### **Pan fried Sea Bream Fillet (Gf)**

Crushed new potatoes, green beans, creamy lemon dill sauce

## Dessert

### **Biscoff Cheesecake (Vg)**

### **Lemon meringue tartlet**

fresh berries, red berry coulis

### **Eton Mess (Gf)**