Choose two courses for $£ 29$ or three courses for $£ 34$ or individual dishes at prices quoted Scallops, cheese \& steak subject to supplement

## Starters

Kentucky fried quail with maple and bourbon glaze, shoestring fries and sweetcorn puree

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Pan seared scallops with ajo blanco, grapes and roasted almonds ( $\mathrm{D}, \mathrm{N}$ )
$£ 14$

Smoked trout and watercress tart, herb emulsion and radish (D,G) $£ 10$

Heritage tomatoes, mozzarella, basil pesto \& herb oil (D,V,GFO,N) £9

## Desserts

Dark chocolate salted caramel delice with passion fruit crémeux and honeycomb (G,N,D)
£9

Chocolate torte with cherries and mascapone ice cream ( $\mathrm{D}, \mathrm{N}$ ) £8

Summer berry eaton mess (D) £8

Strawberry ripple parfait with homemade shortbread, strawberries and crystallised white chocolate (G,D)
£9

Four specially selected cheeses, grapes, crackers and Mrs Mckenzies Frot \& Hootie chutney
(our crackers may contain traces of nuts )
(CFO)
£l1 [£3 supplement]

## Mains

Confit duck leg with creamed mash potato, celeriac puree, braised red cabbage and honey roasted carrots (D,G) £25

Pan fried sea bass with shallot, lemon and chive crushed new potatoes, buttered samphire and white wine and cockle sauce(D,GFO) £26

Panko breadcrumb cauliflower with katsu curry sauce, lime and coriander rice, pickled carrot and crispy cavolo nero
( $G, N, V$ )
£19


Our special 28 day aged 225 gram Chandler \& Dunn ribeye or fillet steak with triple cooked chips, grilled garlic \& herb tomato and crispy shallots
Ribeye $£ 32$ [ $£ 4$ supplement] (GFO)
Fillet $£ 40$ [ $£ 12$ supplement]

## Sides and Extras

