



STARTERS

Local hand dived scallops, Chorizo and Manchego scone, black olive mayonnaise , fresh tomato and red onion salsa £12.50

Supreme of Guinea fowl with Pancetta and sprouts, straw potato and smooth parsnip £10.00

Twice baked goats cheese soufflé, walnut and watercress pesto, pear salad £9.00

Roast monkfish with Thai spiced linguine, sweetcorn fritter and peanut butter croutons £11.00

MAINCOURSES

Fillet of beef, wild mushroom and Gruyere glaze, mustard sauce, skinny fries and oxtail hash brown £26.00

Honey roast duck breast, carrot ribbon tatin, confit orange, port jus, chive bashed potato £22.00

Fillet of halibut on sautéed squid and peas, mint and coconut chutney, coriander rice, spring onion tempura £23.00

Chickpea, tomato, chilli and spinach stew, pitta crisps, mint yogurt and Bombay potato £19.00

Rack of lamb, parsley and tarragon crust, roast shallots, sweet potato mash, pickled turnip, rosemary jus £22.00

DESSERT

Pecan butter sponge with hot chocolate fudge sauce, ice white chocolate and raspberry ripple parfait £8.50

Coconut and pink grapefruit Pavlova, hazelnut crumble, lemongrass panacotta, mango coulis £8.50

Cheese and biscuits with sweet Balsamic onion chutney £8.50

Warm Baileys croissant and brandy butter pudding with mocha mascarpone ice cream £8.50

Dessert Wine 105ml Glass £6.00 or Half Bottle £21.00

Elysium Black Muscat, A. Quady 2005 (California-USA) –deep magenta in colour with rose like aromas. Great with cheese or to accompany dessert

Food Allergies and Intolerances

Some of our foods contain allergens. Please speak to a member of staff for more information. Please be aware our kitchen cooks with nuts.