



### Upon arrival

Soda bread with whipped butter & oils	£1
Marinated mixed olives	£3

### Starters

Asparagus soup with poached egg	£6
Pan fried wood pigeon, panko breaded black pudding, wilted spinach, red wine jus	£6.50
Pan fried scallops with cider cooked pork belly, squash puree and apple samphire	£8
Truffled goat cheese croquette, chargrilled asparagus, basil mayonnaise and pine nut crumb	£5.50
Watermelon, cured salmon and crab with avocado puree, pickled cucumber keta	£7

### Mains

Rump of lamb with fondant potato and slow roasted cherry tomatoes, baby courgettes, wood fire peppers, salsa verde	£18
Fillet steak with garlic mash, parsley puree, red wine jus	£21
Rib eye steak with crispy onion, cherry tomato and watercress	£18
Sausages and mashed potato with red cabbage marmalade, crispy leeks and red wine sauce	£12
Spiced bean and falafel burger, charred halloumi, relish, crispy onions, red slaw in a toasted Brioche bun	£12
Sea trout with samphire and mussels, crushed new potatoes	£16
Cod with shrimp risotto and a pea and watercress puree	£15

### Sides

Chipped potatoes/ steamed new potatoes, buttered green beans/mixed dressed salad	£3 each
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### Desserts

Chocolate and hazelnut delice with hazel nut ice cream	£5.50
Vanilla panna cotta, rhubarb consommé, meringue and preserved lemon puree	£5.50
Rum and raisin crème brulee, short bread biscuit and peach ice cream (v)	£5.50
Cheeses, chutney, grapes, biscuits (v)	£7

Please ask the waiter for any special dietary requirements