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 £12
in a toasted Brioche bun
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

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