



Starters

Moroccan lamb cutlet

*Spiced Mediterranean vegetable cous cous, Pomegranite
Harissa mayo £7.95*

Pressed smoked chicken terrine

*Hazelnut Variations: Roasted Hazelnut Cream, Ground Hazelnuts Hazelnut
Syrup,
Chef's Picalili, House bread £7.5*

Tuna and Crab Cannelloni

Samphire, Caviar, Lemon and Schezuan Pepper Dressing £8.95

Cold Beetroot, Spinach and Horseradsh Fritata (Vegetarian)

French Bean and Fig Salad £6.95

Mains

Free Range Rose Veal Duo

*Best chop (12-14oz T-BONE), Liver
Wild Mushrooms, Asparagus, Wilted Rainbow Chard and kale
Lemon Roasted New Potatoes, Port Reduction £25.95*

Duck Trio

*Breast, Leg Bon Bon, Crispy Egg Yolk
Pak Choi, Broccoli, Fondant Potato, Star Anise Jus £18.95*

Pork Trio

*Loin, Spare Ribs, Chorizo
Sun Roasted Tomatoes, Spinach, Corn on the Cob
Cheesy Orzo, Spicy Tomato Sauce £17.95*

Dover Sole Fillet

*Smoked Salmon Mousse
Beer Battered Pickles, Salt and Vinegar Mash, Spring Onion Cream Sauce,
Cauliflower Tartar Sauce £21.95*

Fillet of Sea Trout

*King Prawns
Courgette Ribbons, Squid Ink Papardelle
Red Pepper Velouté £17.95*

Chargrilled Chilli Polenta Triangles (Vegan)

*Aubergine, Cherry Tomatoes, Baked Sweet Potato,
Rocket Salad, Spinach Dressing £13.5*

Sides - Chef's Potato £3 - Vegetable Panache £3 - Garden Salad £3