



1 course - £18.00

2 course - £24.00

3 course - £30.00

Starters

Soup (V)

Roasted red pepper, tomato and mascarpone soup, basil scone

Prawns

Pan fried King prawns, Romesco sauce, chorizo crumble

Guinea fowl

Guinea fowl leg rillettes, thigh Ballotine, wing tulip, beetroot, mushroom puree

Chicken

Grilled chicken, deep fried sticky rice balls, pickled carrot, apple shards, katsu sauce

Goats cheese (V)

Goats cheese beignets, roasted heritage tomato, black olive soil, basil mayo



Main Courses

Pork

Roasted Pork tenderloin, dauphinoise potato, onion puree, stem broccoli, apple scented jus

Sea Bream

Grilled sea bream, Mexican bean and quinoa ragout, roasted red pepper gel, chimichurri puree

Duck

Pan seared Duck breast, fondant potatoes, baby vegetables, orange and ginger jus

Beef

8oz Fillet steak, rosti potato, Irish cabbage, shimeji mushrooms, roasted shallot, red wine sauce
£7.50 supplement

Salmon

Baked salmon fillet, oriental teriyaki vegetables, udon noodles
(Available as vegetarian option)

Wild mushroom risotto (V)

Wild mushroom risotto, poached egg, tarragon, parmesan shard

Side orders all £3.50

Mixed salad	Dauphinoise potato
Seasonal vegetables	Hand cut chips
Skinny fries	Garlic Green Beans



Desserts

Chocolate

Chocolate fondant, chocolate soil, honeycomb ice cream
£1.50 supplement

Apple

Almond Financier, Apple compote, blackberries, Vanilla ice cream

Brulee

Coffee Brulee, Bailey's ice cream, amaretto shortbread biscuit

Lemon tart

Glazed lemon tart, raspberry sorbet, crème fraiche

Cheese

Fine selection of cheese, sourdough crackers, Truffle honey, celery, grapes
£3.00 supplement



All allergen information regarding the menu ingredients used will be provided upon request. Some of our dishes may contain nuts. All prices include VAT at current rate.