

Dinner Menu

For the table

Mediterranean olives (vegan) **4.25** Breadbasket with butter & olive oil **5.25**

Starters

Classic Gazpacho with croutons & macerated peppers (Vegan)	8.25
Pressed ham hock terrine, red onion chutney, toasted brioche	9
Spiced crab rillette, compressed avocado pickled radish & confit lemon (GF)	15
Chicken Caesar salad, soft boiled egg, fresh anchovies, crisp baby gem leaves & croutons	Starter 9 Main 17
Chargrilled aubergine & tabouleh salad with Harissa tomato pesto, sambal butter sauce & yoghurt dressing (V)	9
Sauteed mackerel fillet with mustard, potato spring onion salad & tapenade dressing (GF)	9.75
Caramelized goats cheese with pickled beetroot, balsamic & maple sauce (V,GF)	9.5
Salad of confit duck, cucumber, spring onion, roasted pepper & sesame seeds (GF)	9.5
Heritage tomatoes on sunflower Ajo Blanco topped with rocket & basil pesto, pea shoots & balsamic roasted sunflower seeds (Vegan)	9.5
Seafood risotto Nero with seared scallops, & tiger prawns, confit cherry tomatoes (GF)	16
Soup of the day (V)	7

Mains

Trio of pork- fillet, braised belly & ham hock bon- bon with dauphinoise potato & apple puree, cider sage sauce, black pudding crumb, tempura onion rings	25
Chargrilled monkfish fillet, couscous mediterranean salad, lobster bisque sauce & tempura prawns	28.5
Creamy spinach filled tortelloni with a roasted tomato sauce (Vegan)	17
Oven roasted sea trout fillet, shaved fennel dill & lemon salad, apricot puree (GF)	27
Chicken ballantine with mozzarella & sun-dried tomatoes, pea puree, truffle potato croquettes confit cherry tomato	23
Pea & mint risotto topped with vegetarian hard cheese crisps, toasted pine nuts (V) <i>(Add chargrilled chicken fillet 6)</i>	15
Homemade-salmon fishcakes with caprese pesto salad & rocket leaves	18
Thai red curry, served with jasmine rice & papaya salad (Vegan, GF)	18

From the grill

All grill dishes are served with your choice of seasonal vegetables or garden salad & bearnaise sauce.

21 day aged English sirloin steak grilled tomato, portobello mushroom & fries (GF)	34
Salmon darne, minted new potatoes, charred lemon & watercress (GF)	24.5

Sides

Buttered peas 4	Fine Beans & Shallots 4	French fries 4
Garden salad 4	Minted new potatoes 4.5	Sweet potato fries 4.5

GF - Gluten Free V - Vegetarian

If you have any food allergies or intolerances, please speak to one of the service team

