

À LA CARTE MENU

STARTERS

<i>Tomato Soup, Toasted Pine Nuts, Horseradish Croutons</i>	<i>£6.50</i>
<i>Confit Chicken and Parma Ham Terrine, Red Pepper Jam, Deep Fried Mozzarella, Pesto, Tomato Loaf</i>	<i>£8.50</i>
<i>Seared Scallops, Pig Cheeks, Heritage Carrots, Fennel & Cauliflower</i>	<i>£12.00</i>
<i>Crispy Pulled Ham Hock, Reblochon Potatoes, Compressed Pineapple, Peas Brioche Croutons</i>	<i>£8.00</i>
<i>Pan Fried Sea Trout, Mango & Avocado Salsa, Gem Lettuce, Basil Vinaigrette</i>	<i>£8.50</i>
<i>Breaded Brie, Pickled Pears, Chutney, Granny Smith Apple, Rhubarb, Toasted Walnuts</i>	<i>£7.50</i>

MAINS

<i>Lamb Loin, Mini Shepherds Pie, Potato Gratin, Red Cabbage Puree, Rosemary Braised Salsify, Red Wine Sauce</i>	<i>£21.00</i>
<i>Fillet of Beef, Sous Vide Ox Cheek, Crispy Dauphinoise Potatoes, Green Beans & Pancetta, Shallots, Red Wine Sauce</i>	<i>£26.50</i>
<i>Market Fish of the Day, New Potatoes, Leeks, Wild Mushrooms, Butternut Squash, Champagne Sauce</i>	<i>M.P</i>
<i>Wild Mushroom Orzo Risotto, Heirloom Beetroots, Goats Cheese, Nasturtium Leaves</i>	<i>£14.50</i>
<i>Poached & Roasted Corn Fed Chicken Breast, Confit Leg Wellington, Fondant Potato, Parsnip Puree, Baby Carrots, Mushroom Sauce</i>	<i>£18.50</i>
<i>Pan Fried Seabass, Crispy Crab Cakes, Tomato, Fennel & Prawn Ragu, Tender Stem Broccoli, Lemon Butter Sauce</i>	<i>£20.00</i>

SIDES

<i>Fries, Parmesan & Truffle</i>	<i>£2.50</i>
<i>Baked Cauliflower Cheese</i>	<i>£3.00</i>
<i>Tender Stem Broccoli, Almond Butter</i>	<i>£3.00</i>