

starters

5-7pm 2 Courses £25 3 courses £30

7-9pm 2 Courses £28 3 Courses £35

SOUP OF THE DAY
CRUSTY SOURDOUGH (GF*) (V)

HOMEMADE FISHCAKES
ASPARAGUS - HOLLANDAISE SAUCE

SALMON GRAVALAX
CURED--PICKLED RADISH-MUSTARD SAUCE-SORREL (GF)

QUINOA SALAD
CELERY, AVOCADO. PASSION FRUIT VINAIGRETTE (GF, VG)

PORK BELLY
BLACK PUDDING TERRINE - POACHED APPLE - CIDER JUS

main course

CHICKEN
ARTICHOKE-POTATO TERRINE -ASPARAGUS -KALE -RICH JUS (GF*)

DUCK
TRIO OF PARSNIP-CITRUS GLAZE-FERMENTED BLUEBERRY-DUCK SAUCE (GF*)

CATCH OF THE DAY
BUTTERED NEW POTATOES - SEASONAL VEGETABLES -GRENOBLAISE SAUCE

8OZ RIBEYE
ASPARAGUS-TRIPLE COOKED CHIPS-GRILLED VINE TOMATOES -CHIMICHURI

SHALLOT TART TARTIN
CHARRED GOATS CHEESE - PINE NUTS - SALAD (VG*)

RISOTTO
ASPARAGUS - SCORCHED BRIE(V,GF)

desserts

TIRAMISU
COINTREAU-BAILEYS-BERRIES-MASCARPONE-

CHOCOLATE MOUSSE
COOKIE -COFFEE FOAM - DARK CHOCOLATE

MERINGUE
LEMON-RASPBERRY SORBET-MARINATED RASPBERRY (GF)

ICE CREAM & SORBETS
CHEF SELECTION-VANILLA CRUMB-FRESH FRUITS (GF*, VG*)

ARTISAN CHEESES
GRAPES-CELERY-CHUTNEY-WELSH CRACKERS (GF*)

£4 SUPPLEMENT

V - Vegetarian VG - Vegan/ GF- Gluten Free/GF* Can Be Made Gluten Free