



Menu

STARTER



Soup of the Day (vg) (gf*)*

Beef & Bone Marrow Croquette with Mustard Emulsion (gf)*

Cod & Saffron Quails Scotch Egg with a Paprika Aioli

Pulled Lamb Shwarma Flatbread, Pickled Onion and a Pomegranate Sauce

Pan Fried Scallop with a Pea & Mint Puree and a Bacon Dust (gf)

(£3 Supplement)

*Asparagus, New Potato and Pickled Radish Salad, Lemon Vinaigrette (vg)
(gf)*

MAINS

Pan Fried Hake, Crab & Potato Cake, Sparkling Wine Veloute (gf)*

*8oz Rib-eye with Triple Cooked Chips, Grilled Vine Tomatoes,
and Peppercorn Sauce (gf)*

Beer Battered Fish and Chips, Pea Puree, Tartar Sauce.

*Chicken Supreme, Potato & Spring Onion Terrine, Sweetcorn &
Pancetta Fricassee (gf)*

*Spiced Monk-fish, Potato Rosti and a Curried Mussel Veloute
(gf)*

*Charred Cauliflower Steak, Triple Cooked Chips, Vegan Slaw &
a Raisin Ketchup (vg) (gf)*

DESSERT

Peach & Strawberry Parfait, Strawberry Gel and Marinated Strawberries (gf)

Caramelised White Chocolate PannaCotta, Passion Fruit Curd (gf)

Chocolate Creameux, Coffee Semifreddo, Biscotti

Trio of Sorbet (vg) (gf)

Artisan Cheeses with Crackers, Fruit & Chutney (£5 supplement)

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

Early bird 5-7pm 2 Courses £25 3 Courses £30

7-9pm 2 Courses £30 3 Courses £35