

A La Carte Menu

(Available Tuesday to Saturday)

Start

Spiced Pumpkin Soup, Toasted Pumpkin Seeds, Sage Oil **£8**

Pan Fried Duck Egg, Burnt Leeks, Truffle Oil, Chives **£9**

Deep Fried Whitebait, Tartar Sauce, Roasted Lemon **£8**

Gin Beetroot Cured Salmon, Fennel & Lime Salad **£9**

Paprika King Prawns, Charred Baby Gem,
Avocado, Mary Rose Sauce **£12**

Seared Pigeon Breast, Salt Baked Beetroot,
Roasted Hazelnuts, Wholegrain Mustard Dressing **£11**

Main

Vegan Sweet Potato Gnocchi, Semi Dried Tomatoes,
Toasted Pine Nuts, Rocket, Basil Oil **£18**

Butternut Squash & Goats Cheese Pithivier, Wild Mushroom Ragout **£20**

Baked Hake Arnold Bennett Sauce, Tender Stem Broccoli **£22**

Pan Roasted Cod, Braised Fennel, Bouillabaisse Sauce **£23**

Confit Duck Leg, Roasted Cauliflower, Pomme Anna, Apple Jus **£18**

Beef Bourguignonne, Sauté Spinach, Creamed Potatoes **£22**

Roasted Cannon of Lamb, Fondant Potato,
Creamed Savoy Cabbage, Rosemary Wine Jus **£32**

Sides

Buttered Chanteney Carrots **£4**

Tender Stem Broccoli **£4**

Creamed Potatoes **£4**

Skinny Fries **£4**

Please inform our staff of any allergies or dietary requirements.

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Dessert

Sticky Toffee Pudding, Salted Caramel Sauce,
Vanilla Ice Cream **£8.50**

Glazed Lemon Tart, Raspberry Sorbet **£9**

Cappuccino Chocolate Cup, Amaretti Biscuits **£9**

Bramley Apple Crème Brulée, Apple Compote, Tuille Biscuit **£8.50**

Selection of Cheeses, Artisan Crisp Breads,
Grapes, Celery, Pear & Apple Chutney **£9.75**

Selection of Sorbets & Ice Cream 3 Scoops
(Please ask staff for choices) **£6**

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