

# The Menu

## TO START

BREAD & OLIVES	3.5
CONFIT CHICKEN TERRINE tarragon / truffle oil (gf)	6
SOUP always homemade	5
SMOKED SALMON SUSHI wasabi / beetroot syrup / ginger (gf)	6.5
BAKED CAMEMBERT red onion / balsamic / garlic ciabatta (v)	6.5

## AS A STARTER OR MAIN

KING PRAWNS & SQUID tomato & basil salsa / olive oil (gf)	7.5 / 14.5
PAN SEARED SCALLOPS goat's gate black pudding / bacon / apple puree	10 / 19

## MAINS

PORK BELLY ham hock croquette / asparagus / mustard sauce	13
FILLET OF HAKE prosciutto / spring greens / parsley sauce (gf)	15
KOREAN BBQ CHICKEN sticky rice / kimchi / toasted sesame (gf)	13.5
BRAISED SHOULDER OF LAMB leeks / peas / minted stock gravy	17
ROASTED RED PEPPER RISOTTO basil / celery / parmesan (optional) (v/gf)	12.5
BRITISH FILLET MEDALLIONS stilton mash / crispy bacon / wild mushroom diane (gf)	23
GRILLED BRITISH RUMP STEAK peppercorn sauce / field mushroom / hand cut chips	16

*mains served with seasonal vegetables & potato side (alternative vegetarian option available on request)*

## DESSERTS

DARK CHOCOLATE & CHILLI TART amaretto crumb / vanilla pod ice cream	6
MASCARPONE CHEESECAKE honeycomb / salted caramel / orange	6
RICE PUDDING CRÈME BRULEE glazed berries (gf)	6
RHUBARB & CUSTARD TRIFLE gin / mascarpone / meringue	6
GOURMET COFFEE chef's selection / coffee of choice	7
CHEESES biscuits/grape chutney / celery	7