

The Menu

TO START

BREAD & OLIVES	3.5
SPANISH SAUSAGE carri / chickpeas / tomatoes / olive oil	6.5
SOUP always homemade	5
SMOKED MACKEREL cucumber / horseradish	6
SCALLOPS oyster mushrooms / lardons / lemon butter	10
BAKED CAMEMBERT red onion / balsamic / garlic ciabatta (v)	6.5
MUSSELS white wine / garlic / parsley / cream	7.5

MAINS

HAM HOCK goat's gate black pudding / pork shoulder / pickled apple / bourbon caramel	15.5
LENTIL CURRY coconut / cauliflower / naan / onion pakora (v)	13
ROAST POUSSIN wild mushrooms / confit garlic / stock jus	15
STONE BASS FILLET king prawn wontons / dashi / ginger / crispy onions	18
BRITISH LAMB SHOULDER glazed roots / honey / rosemary gravy	18
PAN ROASTED DUCK BREAST braised leg / vanilla / rum / daikon	18
BRITISH FILLET MEDALLIONS wild mushrooms / carrot / crispy shallots / jus	23
GRILLED T-BONE Confit tomatoes & peppers / chimichurri / pickles	22
(mains served with seasonal vegetables & potato side)	

DESSERTS

CHOCOLATE white panna cotta / mocha frappé / dark ganache	6
CHEESECAKE honeycomb / dark chocolate / orange	6
BRIOCHE BREAD & BUTTER salted caramel / mascarpone	6
APPLE CRUMBLE SUNDAE toasted oats / vanilla ice cream / Chantilly	6
GOURMET COFFEE chef's selection / coffee of choice	7
CHEESES grapes / chutney / celery	7