

Menu

Summer 2018

2 courses £30.00, 3 courses £37.50



Spiced butternut squash soup (v)

Ham hock terrine, apple chutney, toasted focaccia

Grilled mackerel, tomatoes, cucumber, red onion, basil

Smoked salmon & leek tart, beetroot salsa

Heritage tomatoes, buffalo mozzarella, basil pesto (v)



Pan fried cod, pea puree, tender stem broccoli, broad beans, radishes

Rump of lamb, grilled potatoes, peppers, courgette, olives, tzatziki, tomato

Sirloin steak, beef dripping chips, green beans, béarnaise sauce (£7.50 supplement)

Duck breast, mustard mash, roasted carrots, savoy cabbage, blackberries

Grilled halloumi, charred vegetables, hazelnut salsa verde (v)



Ice cream & sorbet selection (v)

Strawberry cheesecake with honeycomb & strawberries

Raspberry & almond tart, clotted cream (v)

Cheese slate, biscuits, quince jelly, celery (£5 supplement)

Chocolate & peanut butter delice, salted caramel ice cream (v)