



STARTERS

SPICED SWEETCORN SOUP (V)

Tomato infused olive oil, flavoured butter, bread.

GARLIC AND CHILLI KING PRAWNS Pineapple and mint salsa,
coriander mayonnaise, torched corn.

BRAISED PORK BELLY Black pudding bon bons, apple purée, balsamic shallots.

GOATS CHEESE AND PESTO BON BONS (V)

Caramelised onion purée, pink peppercorn and chive aioli, basil olive oil.

MAINS

PAN FRIED CHICKEN BREAST

Chorizo dauphinoise burnt onion puree, chantanay carrots, prosciutto crisps.

ROASTED BUTTERNUT SQUASH PAPPARDELLE (V) Pappardelle pasta, roasted butternut squash,
tomatoes, green beans, tenderstem broccoli, toasted almonds, chive olive oil.

BEER BATTERED HADDOCK Hand cut chips, pea purée, tartar sauce.

8OZ BEEF BURGER Streaky bacon, smoked redwood cheese, gem lettuce, beef tomato,
red onion, tomato relish, hand cut chips.

PLANT BASED BURGER (V) Field mushroom, gem lettuce, plum tomato, redwood cheese,
smoked tomato relish, hand cut chips.

DESSERTS

WARM CHOCOLATE BROWNIE White chocolate sauce, vanilla ice cream.

ETON MESS Meringue, Chantilly cream, mixed berries coulis, fresh berries,
popping candy, chocolate tuile.

STICKY TOFFEE PUDDING Butterscotch and rum, coconut flakes,
honeycomb ice cream, chocolate tuile.

SELECTION OF ICE CREAMS AND SORBETS



£25 two courses | £30 three courses