

WHILE YOU WAIT

Mixed Italian Olives, Marinated in Lemon Zest & Herbs Hummus, Ancient Seeds & Toasted Pitta £6.50 **Smoked Almonds** f6 Warm Focaccia, Olive Oil & Balsamic £6

TO START

Honey & Truffle Glazed Goats Cheese, £11 Roasted Beetroots and Candied Hazelnuts

Pulled Ham & Prosciutto Terrine, Apple and £9.50 Plum Chutney, Toasted Sourdough

Salmon Gravadlax, Horseradish Crème f11 Fraiche, Radish, Dill & Cucumber Salad, Caviar

Smoked Mackerel Rillette, Citrus & Fennel Salad, Focaccia Cruet

Sweet Potato Falafel, Marinated Cucumber, £7.50 Lime & Mint Mayonnaise

MAINS

and Samphire

Ricotta & Anchovies

28 Day Dry Aged Bavette Steak, French Fries, £20 Béarnaise Sauce and Watercress

28 Day Dry Aged Sirloin Steak, French Fries £30 Béarnaise Sauce and Watercress

Butternut Squash & Sage Gnocchi £14

Crispy Pork Belly, Truffle Mash Potato, Hispi Cabbage, Burnt Apple Puree & Red Wine Jus

Grilled Sea Bream, Chermoula, Tenderstem £20 Broccoli, New Potatoes, White Tahini

Lentil & Cheddar Cottage Pie, Butted Kale £15

POD Market Fish of the day Caper & White Wine Sauce, New Potatoes

Slow Cooked Lamb Pappardelle, Capers, £17

TO SHARE

Charcuterie Board Selection of Cured Meats, Cream Cheese Stuffed Peppers, Olives, Grilled Vegetables served with Toasted Focaccia & Grilled Goats' Cheese

Garlic & Rosemary Baked Camembert, Plum £18 Chutney, Toasted Breads and Crudites

SIDES

Truffle & Parmesan Fries	£6.50
Seasoned Fries	£4.50
Creamed Spinach, Nutmeg & Parmesan	£5.00
Truffle Creamed Potato	f6.50

DESSERTS

Blackberry Panancotta, Blackberry Compote	18.00
Chocolate Orange Torte, Orange Crème	£8.50
Fraiche	
Selection of British Cheeses, Celery, Apple,	£10.50
Chutney & Water Biscuits	
Selection of Ice Cream & Sorbet	£7.00
Treacle Tart, Clotted Cream, Mandarin	£8.50
& Mint Salsa	













