

DINNER

STARTERS

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| Pressed free range chicken and leek terrine with an asparagus and herb salad with truffled mayonnaise. | 7.25 |
| Heritage tomato salad with burrata, black olive crumb and sourdough crisp. | 6.45 |
| Seaweed cured brill with oyster emulsion and cucumber gel. | 5.95 v |

MAIN COURSE

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| Sea trout with crab crushed jersey royals, charred cucumber with a chive and lemon sauce. | 15.75 |
| Aberdeen Angus sirloin, served with triple cooked chips, creamed spinach and a béarnaise sauce. | 17.95 |
| Pea and mint risotto with a goats cheese croquette. | 10.95 v |

DESSERTS

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| Dark chocolate delice with alphonso mango and crystallized pistachio. | £7.45 |
| Rhubarb crème brûlée with orange and ginger shortbread. | £5.95 |
| Strawberry and elderflower parfait with strawberry tuile. | £6.75 |

WE HAVE GF BREAD & VEGAN SPREAD AVAILABLE

V = Vegetarian VE = Vegan N = Contains Nuts GF = Gluten Free

Please let us know if you have any allergies or dietary requirements although due to the busy nature of our kitchen we cannot guarantee the absence of nuts or other allergens.

DINNER FRIDAY & SATURDAY EVENING 6PM - 9.30PM