

# DINNER

## STARTERS

Chilled gazpacho with a Kalamata olive toast.	5.95 v
Sea bream ceviche with avocado puree, pickled shallots and tigers milk.	6.95
Buffalo mozzarella, Coppa ham and melon salad.	6.25

## MAIN COURSE

Grilled whole sole with a brown shrimp and sorrel butter, jersey royals and Evesham tenderstem broccoli.	16.25
Aberdeen Angus sirloin, served with triple cooked chips, creamed spinach and a béarnaise sauce.	17.95
Pan fried goats cheese gnocchi with new season carrots and tarragon.	10.95 v
Lamb rump with panisse, cavolo nero and anchovy.	16.95 v

## DESSERTS

Poached peach with an almond streusel, Winstones vanilla ice cream and raspberries.	6.75 v
Seasonal local berries with a Poulton Hill sabayon and lemon shortbread.	6.45 v
Dark chocolate brownie and banana mousse and a caramelised white chocolate crumb.	7.25 v

**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**