

## A la carte menu

Daily baked bread, homemade butter 3.95

Trapani olives 3.95

### First course

Courgette, roast garlic soup, sun blushed tomato foam 6.5 **g/f**

Steak tartar, wild mushrooms, dried egg yolk, walnut ketchup 9.5 **g/f d/f \*n**

Crab lasagne, heritage tomatoes, parsley cream 8.75

Confit egg yolk, pickled shallot tart, endive 7.5

Pan seared scallops, maple, and chilli pulled pork, kohlrabi, watercress 9.9 **g /f d/f**

Chicken Caesar bon bon, charred baby gem, crispy Parma ham 8.5

Sea trout gravlax, honey roast heritage beetroot, fennel, dill 8.5 **g/f d/f**

### Main course

Corn fed chicken, roast corn purée, charred baby corn, pickled carrots 17.5 **g/f**

Pan roast cod, heritage beetroot, thyme new potatoes, smoked fish sauce 18.5 **g/fd/f**

Pork tenderloin, barbeque confit belly, warm potato salad, crispy sorrel 18.5 **g/f d/f**

Watercress, blue cheese risotto, stilton crisps, pickled walnuts 14.5 **\*n**

Roast duck breast, bulgur wheat, burnt onion puree, shaved fennel 19.5 **d/f**

Seared stonebass, cider shallots, apple, globe artichoke 19.5 **g/f**

Beef fillet, courgette, beef dripping braised beets, horseradish 29.5 **g/f d/f**

Chateaubriand (650g) for 2 persons 70 **g/f d/f \*n**

Truffle fat chips, **d/f** Summer greens, **g/f d/f** Creamed potato, **g/f**

Red wine jus **g/f d/f** Peppercorn sauce **g/f**

(Please check availability, allow 45 minutes cooking time)

### Sides

Truffle fat chips **d/f** – Summer green vegetables **g/f d/f** - Heritage tomato salad **g/f d/f**

Creamed potato **g/f** - Roasted chantenay carrots **g/f d/f** – Buttered new potatoes **g/f d/f**

3.95 each

## Desserts

Chocolate marquise, pistachio, strawberry sorbet **g/f \*n** 6.9

Tea poached peach, sheep's milk ice cream, biscuit mousse 6.9

Blueberry Eaton mess, blueberry curd, basil shortbread 6.9

Carrot cake, whipped cream cheese, muscovado sugar, dill **\*n** 6.9

Raspberry, honeycomb iced parfait, lemon curd, rapeseed sponge 6.9 **\*n**

Poached peach, honeycomb, blackcurrant sorbet 6.9

Petit fours - 6 pieces 5.5

## Cheese

Homemade crackers, preserve, semi dried grapes

3 cheeses 7.9    5 cheeses 12.5    8 cheeses 19.5

*All our dishes are prepared in our kitchen where nuts, gluten and other allergens are present. Due to the risk of cross contamination we cannot guarantee that any food is free from allergens*