



## Starters

SOUP 7

LEMON & GARLIC KING PRAWNS 9  
NAHM JIM DRESSING | TOASTED SOURDOUGH

WHIPPED GOATS CHEESE 9  
FIG | POMEGRANATE | SEEDED CRACKER \*

TEMPURA TENDERSTEM 8  
HAZELNUTS | SILVERSKINS \*

SMOKED DUCK BREAST 9  
SWEET POTATO PUREE | BLACKBERRIES  
PORT REDUCTION

WHITE PUDDING FRITTERS 8  
TAMARIND & APPLE KETCHUP

## Mains

PAN FRIED COD LOIN 24  
LEMON & PARSLEY POTATOES | SAMPHIRE & PEAS  
TARTARE VINAIGRETTE

PORK TENDERLOIN 24  
SAGE & ONION ROSTI | TENDERSTEM BROCOLLI  
CIDER JUS

CHICKEN BREAST 22  
POTATO & CHORIZO HASH | EDAMAME  
GARLIC BUTTER

FILLET STEAK 26  
TRIPLE COOKED CHIPS | ONION RINGS  
TOMATOES | MUSHROOM

ADD A SAUCE 3.5  
RED WINE | BRANDY & PEPPERCORN | BLUE CHEESE

BRAISED LAMB NECK FILLET 26  
DAUPHINOISE POTATOES | ROASTED ROOT VEG  
MARSALA WINE JUS

LENTIL & CHESTNUT WELLINGTON 19  
BUTTER BEAN PUREE | ROAST ROOT VEG  
MARSALA WINE JUS \*

PEA & ASPARAGUS RISOTTO 18  
VEGAN FETA | TOASTED PINE NUTS \*

## For the table

FRESH BREAD & BUTTER 3  
OLIVES 3  
PADRON PEPPERS 4  
PANCETTA PEAS 4  
ROASTED ROOT VEGETABLES 4  
CHARRED TENDERSTEM 4

## Desserts

TEQUILA ROSE FROZEN PARFAIT 9  
MERINGUE | WHITE CHOCOLATE SHAVINGS

WHITE CHOCOLATE TART 9  
PISTACHIO | RASPBERRY COULIS | LEMON SORBET

GIN & TONIC CAKE 8  
LIME & YUZU SORBET \*

SICILIAN LEMON SORBET 8  
LIMONCELLO SYRUP | GINGERNUT CRUMB \*

AFFOGATO 8  
VANILLA ICE CREAM | ESPRESSO | AMARETTO \*

CHEESEBOARD 9  
4 CHEESES | CRACKERS | RED ONION CHUTNEY

Please tell your server if you have any allergies or special dietary requirements | \* Vegan/vegan adaptation available