



## Starters

SOUP OF THE DAY 6

GRIDDLED KING PRAWNS 8

Asian slaw | Passion fruit chilli sauce | Peanuts

CAESAR CHICKEN CROQUETTES 7

Romaine lettuce | Caesar dressing | Parmesan

ASPARAGUS & CHORIZO 8

Egg yolk emulsion | Burnt butter crumb

SMOKED SALMON MOUSSE 8

Pickled fennel & cucumber | Seeded cracker

Wasabi crumb

BRUSCHETTA 7

Heritage tomatoes | Balsamic reduction \*

CHARRED ASPARAGUS 7

Toasted hazelnuts | Silver skin onions

Truffle emulsion \*

WILD GARLIC TOFU GOUJONS 7

Asian slaw | Passion fruit chilli sauce | Peanuts \*

## Mains

COD LOIN 20

Squid ink & pea risotto | Lemon Emulsion

Tempura scraps

LAMB RUMP 23

Duck fat potato terrine | Pea & courgette puree

Mint gremolata | Marsala wine jus

CHICKEN BREAST 18

Potato & chorizo hash | Edamame | Garlic butter

Sourdough crumb

FILLET STEAK 26

Triple cooked chips | Onion rings | Tomatoes

Mushroom

ADD A SAUCE 3.5

Red wine | Brandy & peppercorn | Blue cheese

TOULOUSE SAUSAGE 17

Butterbean cassoulet | Duck fat breadcrumbs \*

SEITAN ROSSINI 18

Parmentier potatoes | French beans

Truffled madeira jus \*

RED LENTIL SHEPHERDS PIE 16

French beans | Madeira wine jus \*

## For the table

FRESH BREAD 3

OLIVES 3

SALT & CHILLI EDAMAME 3

FRENCH BEANS 4

CUMIN CARROTS 4

## Desserts

PISTACHIO & LEMON TART 8

White chocolate ice cream

ETON MESS PARFAIT 8

Raspberry parfait | Raspberries & Strawberries

Pimms raspberry puree | Meringue

CARROT CAKE 7

Candied walnuts | Blood orange sorbet \*

PINA COLADA PANNA COTTA 7

Confit pineapple | Rum gel | Coconut sorbet \*

SORBET 7

Prosecco blush | Mango | Passion fruit \*

CHEESEBOARD 8

4 cheeses | Crackers | Red onion chutney

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