

MENU

Starters

Smoked Salmon, Avocado Mousse, Rice Cracker	£8.95 £5.25	Charred Asparagus, Poached Hen's Egg, Mixed Leaf Salad, Hazelnut Dressing, Parmesan Crisp (V) (G)	£7.25
Ham Hock & Cheddar Croquette, Roast Peppers Coulis		Torched Mussels, Spicy Butter Sauce, Ciabatta Crouton	£6.95
Tomato & Burrata Salad, Caper Berries, Balsamic Glaze (V) (G)	£7.95		
		Prawn & Crab Cocktail, Cucumber and	£8.95
Bread Roll & Butter	£1.00	Baby Sorrel, Crostini	
		Soup of the Day, Bread Roll & Butter	£5.95

Main Courses

Grilled Ribeye Steak, Watercress C Baby Potatoes or Chips, Mixed Lea		•	£29.85
Roast Rump of Lamb, Salsa Verde Sauce, Warm Potato Terrine (G)			£21.00
Goan Agra Chicken Curry, Basmati Rice, Naan Bread, Mango Chutney			£13.50
Battered Fillet of Cod, Chips, Garden Peas, Tartare Sauce			
Aromatic Plant Garden Cheeseburger, Beefsteak Tomato, Lettuce, Brioche Bun, Chips (VG)			
Black Bean Chilli, Sweet Potato Wedges, Guacamole (VG) (G)			£9.95
Fillet of Lemon Sole, Samphire in Maître D'Hôtel Butter, Parisienne Potatoes (G)			£19.50
Grilled Swordfish Steak, Seasonal Spelt Salad			£13.95
Pan Fried Calves' Liver, Shallot & Sherry Vinegar Jus, Green Beans, Potato Purée (G)			£15.95
Beef Cheeseburger, Beefsteak Tomato, Lettuce, Burger Sauce, Brioche Bun, Chips			
Desserts			
Selection of Vegan Ice Cream & Sorbets (2 Scoops) (VG)	£5.40	Selection of Ice Cream (2 Scoops) (V)	£5.40
Chocolate & Coconut Risotto, Fresh Strawberries (V) (G) Upside-down Apple Tart, Vanilla Ice Cream (V)	£6.95	Biscoff [™] Cheesecake (V)	£6.50
		Lemon Posset, Earl Grey Shortbread	£5.95
	£6.95	(V)	60.50
		British Cheeses, Chutney, Biscuits (V)	£8.50

If you have any food allergies or intolerances, please let us know so that we can help you choose. As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a particular allergen. Key: (V) = vegetarian, (VG) = vegan, (G) = no gluten-containing ingredients.

Prices are inclusive of VAT.