

Restaurant Menu

STARTERS

Soup of the day £6 **V**

Ham hock, picked vegetables, sour dough crisps £7

Pan-fried scallops, butternut squash puree, black pudding croquet £12

Chicken liver parfait, toasted brioche, spiced apple gel £7

Grilled mackerel, beetroot textures, watercress, horseradish cream £9

Quinoa salad, green lentils, kale crisp, pine nuts £7 **V** **VG**

MAIN COURSES

Pan-fried stone bass, pak choi, lemon crushed potatoes, parsley emulsion £19

Slow-cooked feather of beef, creamed potato, roasted root vegetables, red wine sauce £18

Roasted pheasant, parsnip puree, grazed celeriac, sage butter sauce £18

Thyme roasted chicken breast, saffron potatoes, chorizo, carrot ragu £18

Moroccan tomato and chick pea pie, pumpkin puree, kale £13 **V** **VG**

Steamed lemon sole, fricassee of seafoods, samphire, new potatoes £20

DESSERTS

Honeycomb and hazelnut parfait, cranberry and orange compote £7

Chocolate fondant, vanilla pod ice cream £8

Apple and blackberry crumble, cinnamon custard £7

Lemon tart, raspberry meringue kisses £7

Tiramisu, coffee and almond twill £7

Artisan cheeses, crackers, grapes £9

V Vegetarian **VG** Vegan

If you have any questions about allergens or require further information on ingredients, please ask your server before ordering your meal. All items are subject to availability. All prices are inclusive of VAT at 20%. 12.5% Discretionary Service Charge is applicable to your bill in the restaurant.