

# DINNER MENU

WEDNESDAY - SATURDAY 5:30 - 8:30

## STARTERS

Mushroom Parfait, Black Garlic, Artichoke & Toast (V) £12

Sugar Pit Ham Hock Cromesqui, Honey Mustard & Cress £11

Coronation Chicken Terrine, Celeriac Remoulade & Golden Raisin £11

Buratta, Tomato Jam, Toast £11 (V)

Rope Mussels, Shallot, Garlic & Parsley Cream £10

Nduja Arancini, Spinach Pesto & Parmesan £10

## MAIN COURSES

Duck Confit, Beetroot, Black Garlic, Orange, Bitter Leaves & Crushed Potatoes £27

Monkfish, Celeriac, Spinach & Leek, Roast Chicken Butter, Mash £29

Pork Loin, Cheek, Shoulder Bon-Bon, Burnt Onion, Truffle Jus & Dauphinoise £30

Hay Baked Celeriac, Orange, Walnut, Bitter Leaves, Beurre Blanc & Crushed Potatoes £20

Sirloin Steak, Beef Fat Mushroom, Watercress, Sauce Bernaise & Chips £36

## DESSERTS £8

Chocolate Mousse, Passionfruit, Coconut & Vanilla Ice-Cream

Rice Pudding, Kilmore Bramble Jam & Apple Pie Ice-Cream

Baked Yogurt, Apple & Dill

\*\*PLEASE MAKE YOUR SERVER AWARE OF ALLERGIES / INTOLERANCES\*\*  
WE CANNOT GUARANTEE GLUTEN FREE