

A La Carte Menu

House baked focaccia & Hand Turned Butter (DFA) £3.50

Mixed marinaded Olives £3.50

Charcuterie Board, Milano Salami, Parma Ham, Smoked Spec Ham, Olives, Roquito Peppers, House Baked Focaccia, Balsamic & Olive Oil. (DF) £12.00pp

FRESH OYSTERS

Three £8.00

Six £14.00

Twelve £26.00

Served with Lemon, Tabasco or Shallot Vinaigrette

STARTERS

Smoked Apple Wood Cheese Soufflé, Poached Celery, Red Onion Chutney (GF, VE) £9.50

Tender Octopus Salad, Citrus Vinaigrette, Fennel, Rocket & Radish (GF-DF) £10.00

Old Spot Pork & Truffle Scotch Egg (DF, GF) £10

Spring Vegetable Tartare, Courgette, Broad Beans, Roasted Pepper, Aubergine, Radish, Herbs, House Croutes (VE) £8.50

Trio Oysters Rockefeller, Herb Butter, Garlic & Herb Crumb £9.50

MAIN COURSES

Orzo Pasta Ratatouille, Truffle, Rocket, Feta, Radish. (VE) £19.00 **(Add confit duck leg £5 extra)**

Baked Lemon Sole, Courgette & Basil Velouté, Roasted Jerusalem Artichoke, Salsa (GF, DF) £22.50

Low & Slow Shoulder of Lamb, Cream Potato, Peas, Broad Beans, Rich Red Wine Sauce (GF) £24.50

170g 28 Days Dry Aged Bavette Steak with Chimichurri, Dressed Rocket & Skin on Fries. (GF, DF). £21.50

Fish of The Day See Specials Board £POA

SIDES (all £4.50)

Truffle & Parmesan creamed potato (GF)

Mixed Leaf Salad with House Dressing (DF, GF)

Spring Greens (DF, GF)

DESSERTS

Walnut, Pistachio & Dark Chocolate Baklava (VE, N) £9.50

Glazed Pineapple & Rum Pavlova (GD, DF) £9.50

Warm Glazed Custard Tart (GF, DF, VE) £9.50

Selection Of 3 Cheeses with House Chutney, Poached Celery & House Bread. £12.50