



## TO START -

<b>COURGETTE VELOUTÉ</b> <sup>(V)</sup> CHARRED COURGETTE RIBBONS, YELLOW COURGETTE SALSA, MINT OIL & PARMESAN CRISP	£7
<b>BRUSCHETTA WITH MARINATED FETA</b> <sup>(V)</sup> TOASTED SOURDOUGH, BROAD BEAN & SUGAR SNAP SALAD, GARLIC & CHILLI	£8
<b>HADDOCK FISHCAKE</b> ANCHOVY DRESSING, ZESTY FENNEL SLAW	£7
<b>HAM HOCK TERRINE</b> APRICOT SALSA, ONION PETALS, PARMESAN SABLE CRUMB	£8

## TO FOLLOW -

<b>IBERICO PORK CHOP</b> CREAMED PANCETTA & BORLOTTI BEAN, GRANNY SMITH & KOHLRABI SALAD, BURNT APPLE PUREE, RASPBERRY VINEGAR	£24
<b>ROAST DARNE OF SEA TROUT</b> BABY CARROTS & GINGER, SESAME & SOY EGG YOLK, THAI BASIL SALSA & SEAWEED YOGHURT	£20
<b>PAN FRIED HALIBUT</b> JERSEY ROYALS, LANGOUSTINE, SPINACH, CIDER & BURNT BUTTER CREAM SAUCE	£26
<b>BUTTERNUT SQUASH FONDANT</b> <sup>(V)</sup> SAUTÉ SMIDJI MUSHROOM, WHIPPED BLUE CHEESE, WATERCRESS VELOUTÉ & TOASTED ALMOND	£17
<b>10OZ RIBEYE</b> SERVED WITH A CHOICE OF BORDELAISE, STILTON, RED WINE JUS OR PEPPERCORN SAUCE AND YOUR CHOICE OF 2 SIDES	£35

## SIDES

TRIPLE COOKED CHIPS   SKINNY FRIES   SAUTÉ JERSEY ROYALS WITH PRESERVED LEMON   SEASONAL VEGETABLES SOY & CHILLI TENDER STEM   GREEK SALAD	£4
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## TO FINISH -

<b>DUO OF DARK CHOCOLATE &amp; RASPBERRY TART</b> - FREEZE DRIED RASPBERRY & RASPBERRY SORBET	£8
<b>KEY LIME PIE CHEESECAKE</b> - MERINGUE CLOUDS & HONEYCOMB ICE CREAM	£7
<b>MANGO AND PASSIONFRUIT ENTREMETS</b> - CLOTTED CREAM ICE CREAM	£7
<b>SELECTION OF CHEESES</b> – BISCUITS, GRAPES, CELERY, CHUTNEY	£12
<b>PLEASE ASK FOR OUR SELECTION OF FRESHLY MADE COFFEE, TEAS &amp; INFUSIONS</b>	£3.50

Food allergies & intolerances

If you are unsure of the allergen content of a dish please ask a member of the waiting staff who will check with the chef