

## Small Plates

Homemade Soup of the Day, House Bloomer	£7.00
Ham, Chicken & Wild Mushroom Terrine, House Chutney, Toasted Brioche	£9.00
Gin Cured Salmon, Crayfish, Crème Fraiche, Roe, Pickled Cauliflower,	£9.00
Heritage Tomato Salad, Basil, Pickled Onion, Mozzarella, Watermelon, Balsamic	£8.00
Home Smoked Mackerel, Torched & Pickled Cucumber, Wasabi Cream Cheese	£9.00
Garden Pea & Coconut Mousse, Shallot and Chive, Goats Curd	£8.00

## Mains

Pan Roasted Cod Fillet, Roasted New Potatoes, Tenderstem, Grape & Caviar Butter Sauce	£23.00
Breast of Barbary Duck, Caramelized Onion, Roast Chicory, Cherries, Fondant Potato	£22.00
Beetroot & Goats Cheese Risotto, Pine Nuts, Watercress Oil (N)	£17.00
Beer Battered Haddock, Triple Cooked Chips, Crushed Peas, Tartare Sauce	£18.00
Cumin Spiced Lamb Rump, Charred Gem, Pea, Broad Beans, Mint & Feta Croquette	£23.00
Roast Pork Chop, Savoy Cabbage, Celeriac, Curried Cauliflower, Creamed Potatoes	£21.00

## Pudding

Roasted Pineapple, Mango and Lime Sorbet, Praline (N)	£9.00
Iced White Chocolate Parfait, Raspberry, Tarragon, Raspberry Sorbet	£9.00
Lemon & Elderflower Cheesecake, Strawberries, Strawberry Gel	£9.00
Local Cheese Board, Celery, House Chutney, Biscuits	£12.50
Ice Cream & Sorbets, Please ask for options	£2.50 per scoop