

SPRING MENU

*Our spring menu brings you contemporary dishes, full of fresh flavours,
mixing European influences with British produce.*

APPETISERS £3

Marinated Olives (vg) | Mushroom Arancini (v) | Vegetable Crisps (vg)

STARTERS

SMOKED MACKEREL PATE *with Sourdough Toast*

BEEF BRESAOLA *with Soft Boiled Quail Eggs, Balsamic Reduction, White Truffle Mayonnaise (gf)*

FRESH TOMATO AND CELERY SOUP *with Fresh Basil, Served Just Warm (vg) (gf)*

GRILLED SQUID *with Citric Dressing & Mixed Leaves (gf)*

MAINS

ROASTED SEA TROUT *with Creamy Fennel Sauce, Tender-stem Broccoli, Baby potatoes*

BAKED BABY POUSSIN *with Sweet Potato Mash and Tender-stem Broccoli, Chicken Gravy (gf)*

FILLET STEAK *with Green Peppercorn Sauce, Pommes Anna, Roasted Heritage Carrots (£10 surcharge)*

CAULIFLOWER CHEESE *with Roasted New Potatoes, Tender-stem Broccoli, Roasted Heritage Carrots (v) (gf)*

STUFFED PROVENCAL ROUND COURGETTE *White Onion and Pumpkin with Wild Mushroom Rice (vg)*

SIDES £4.50

Tender-stem Broccoli (vg) (gf) | Roasted Heritage Carrots (vg) (gf) | French Fries (vg) | Sweet Potato Mash (gf) | Roasted Baby Potatoes (gf)

DESSERT

PASSIONFRUIT CHEESECAKE (v)

RASPBERRY SEMIFREDDO *with Lemon Curd (v)*

BANOFFEE ON SHORTBREAD (v)

DOUBLE CHOCOLATE POT (v)

SELECTION OF SORBETS (vg)

V – Vegetarian / Vg – Vegan / Gf – gluten free

A 15% service charge will be added to your bill. Before placing your order, please inform us if a person in your party has a food allergy.
In line with EU regulation 1169/2011, Allergen product lists are available upon request.