



Dinner

Starters

Soup of the Day (GF)

Goat's Cheese Brulee (GF/no crostini)
spinach & garlic crostini

Suckling Pig Terrine (GF/no crostini)
pickled baby vegetables, red onion & apple chutney

Salmon, Crab, Avocado (GF/no toast)
pumpernickel toast

Mains

Corn Fed Chicken (GF)
peas, beans, pancetta & golden beetroot

Stone Bass (GF)
fennel, apple & walnut salad

Butternut Squash, Thyme, Chilli Risotto
heritage squash (GF)

Braised Lamb Breast
creamed potato, baby carrots, sprouting broccoli, blackberry jus (GF)

Sides

Creamed spinach - Sprouting broccoli with almonds - Tossed fine beans
Baked baby carrots with cardamon seeds - Triple cooked chips - Creamed potatoes
£4.00

Truffle & Parmesan Chips £6.00

All of our sides are gluten free with the exception of our Triple Cooked Chips, please ask your server for further information regarding intolerances and allergies.

2 Courses 27.00

Our produce is sourced locally and in season in so far as is possible. All eggs used are free range.

Please notify your server of any allergies and/or dietary requirements.

A service charge of 12.0% will be added to tables of eight or more. 100% of all service charges paid will go to our service team.

