

Starters

Home cured Loch Duart salmon, chive blinis, beetroot and caper salad, fresh horseradish and lemon crème fresh	£14
Terrine of confit chicken and green peppercorn, golden raisin, baby watercress and toasted brioche	£12
Crispy free range hens' egg, local asparagus, air dried ham, Aioli	£12
Marinated Scallop, crispy corn tacos, Guacamole, soured cream, tomato and lime salsa	£14
Fine puff pastry tart of roasted pepper, goats' cheese, caramelised red onion	£10
Moules-Frites	£16
Soup of the day	£12

Mains

Roasted breast of duck, crushed new season potatoes, charred gem, peas and Bramley apple	£28
Breast and ballotine of chicken stuffed with Chorizo, warm potato and spinach tortilla, roasted tomato and garlic fondue, rocket and parmesan	£24
Sesame crusted seared tuna, Asian noodle salad, charred pak choi, ponzu dressing	£26
Fish of the day	
Goan fish curry - medium spiced, coconut, smoked paprika and tamarind served with fragrant pilau rice warm sourdough naan	£26
Fillet of Jessie Smiths dry aged beef fillet, pont neuf potatoes, watercress puree, wild mushrooms, red wine and thyme jus	£40
Vegetable tagine, cous cous, babba ganoush and warm kohbez flat bread	£22

Desserts

All £10

Vanilla panna cotta, poached rhubarb, ginger crumble	
Apple tart tatin served with either clotted cream or ice cream	
Griottine cherry chocolate swiss roll, pistachio ice cream, chocolate crisp	
Granny Buck Bucks sticky toffee pudding with vanilla ice cream	
Selection of 5 British and continental cheeses	£16

If you have a food allergy or a special dietary requirement please inform a member of staff