

STARTERS

Watercress soup, crème fraiche (v)

Ricotta, tomato, courgette, basil & tomato dressing (v)

Smoked mackerel, crème fraiche potato salad, coriander

Cured Italian meats, pickles, sun blushed tomato

MAINS

Roast Sirloin of beef, roast potatoes, Yorkshire pudding,
Seasonal veg

Roast breast of chicken, roast potatoes, Yorkshire pudding,
Seasonal veg

Confit pork belly, mash, broccoli puree, carrot, pork jus, crackling

Pan fried coley, crushed new potatoes, samphire, caviar cream sauce

Butternut squash risotto, capers, aged pecorino, croutons, radicchio (v)

DESSERTS

Vanilla crème brulee, almond biscotti

Lemon posset, berry compote, sable biscuit

Chocolate brownie sundae

Selection of ice cream and sorbets

Selection of English cheeses,
Biscuits, grapes and homemade chutney

ONE COURSE | £15.00

TWO COURSES | £20.00

THREE COURSES | £25.00

CHILDREN UNDER 12 | HALF PRICE

Please note nuts are used within production. All ingredients may not be listed for menu items.

If more information about allergens is required, please speak to the restaurant manager.

(N) contains nuts **(V)** vegetarian

A discretionary 10% service charge will be added to your bill

Prices are inclusive of VAT at 20%