



SUMMER MENU

STARTERS

Soup of the Day, artisan bread £6.00

Smoked Mackerel Mousse, marinated beetroot, beetroot crisps, beetroot mousse £7.50

Pan Fried Foie Gras, rhubarb coulis, poached rhubarb, gingerbread £11.50

Buffalo Mozzarella, cherry tomato Bruschetta, rocket, parmesan, olive oil and balsamic dressing £8.00

Heritage Tomato Carpaccio, pesto, balsamic, rocket, gazpacho 'shot', crostini £7.00

Lobster Tian, mango, avocado, lime dressing £9.50

Warm Wood Pigeon Salad, balsamic berries, celery cress, croutons £8.00

MAIN COURSES

Duck Breast, bok choy, egg noodle, julienne of carrot, sugar snap peas, Chinese leaves and Asian broth £16.50

Ribeye steak, triple cooked chips, salad and peppercorn sauce £23.00

Chicken Breast, sweet potato rosti, asparagus, mushroom and Calvados sauce £16.50

Fillet of Seabass, piperade, fingerling potatoes £14.00

Lobster Thermidor, triple cooked chips, mixed salad £16.50 half, £31.00 whole

Seared Sea Trout, garden peas, asparagus, new potato, sliced baby gem, lemon and butter sauce £17.50

Tortellini, (filling subject to change, please ask our staff) rocket salad £12.00

Asparagus Risotto, parmesan £13.50

SIDES: Sugar Snap peas, Baby Zucchini, Spinach (£4.00 each side)

DESSERTS

Chocolate Tart, vanilla Chantilly cream £6.00

Blueberry, Apple & Pistachio Crumble, Ice cream £6.00

British Cheeseboard, selection of cheeses, oatcakes, red onion marmalade £8.00

Lemon Tart, Rhubarb coulis £6.00

Selection of Homemade Ice Creams & Sorbets £6.00

PLEASE ASK A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES

We cannot guarantee the absence of allergens in our dishes

due to the range of produce made in our kitchen

