



## THREE COURSE SET MENU

### STARTERS

Cured Mackerel, horseradish, charred cucumber, pickled carrots, crème fraiche & dill £7.5

Sweet Potato, pomegranate, spinach, quinoa, herbs, tahini £7 / £11

Smoked Duck, Roquefort, poached pear, walnuts, watercress £8

### MAINS

Sea Trout, Jersey royals, samphire, peas, mint & orange £16

Cannon & Faggot of White Texel Lamb, mash, sprouting broccoli, grelot onions, capers £17

Ragstone Goat's Cheese & Shallot Tart, baby beetroot, herb, walnut salad £12

### PUDDINGS

Chilled Vanilla Rice Pudding, brandy Morello cherries £6

Paul's Chocolate Brownie, salted caramel ice cream & peanuts £6

Rum Roasted Pineapple, coconut & almond crumble, vanilla ice cream £6