



A la Carte Menu

Let's Begin

**Beetroot Macaroon, Goats Cheese Mousse, Red Onion Puree,
Pistachio Crumb (V) £8.95**

**Coronation Chicken Terrine, Mango Chutney, Coriander & Almond
Dressing, Curried Brioche £8.95 (GF without Brioche)**

**Smoked Haddock & Creamed Leek Tartlet, Pea Shoots, Pickled Veg,
Carrot Ginger Dressing £8.95**

**Torched Mackerel Fillet, Smoked Mackerel Pate, Beetroot, Fennel,
Sorrel & Caper Relish £8.95**

**Smoked Braised Leek, Sorrel Hazelnut Pesto, Vegan Cheese Fritter,
Hazelnut Butter (VG) £8.95**

Home made Soup of the Day (VG/GF Adp) £7.95

Specific Gluten free & Dairy free Menu's are available, please ask.

**For all other dietary requirements, please let us know ahead of your
visit, we will check with Chef which dishes are suitable and/or
adaptable.**

The Main Event

Mustard Crusted Pork Tenderloin, Pickled & Charred Pak Choi, Carrot & Star Anise Puree, Smoked Ham Fritter, Maple Pork Jus £21.95

Local Roast Lamb Cutlet, Confit Lamb Belly, Vinegar Gel, Roast New Potato's, Caponata, Nasturtium Emulsion £22.95

Bouillabaisse of Monkfish, Mussels & Cockles, Salsa Verde, Crostini, Roast Garlic Aioli £22.95

Crispy Chicken Breast, Katsu Coconut Spiced Curry Sauce, Sweet Potato Fondant, Ginger Lime Oil, Pineapple Chutney, Spiced Bhaji £18.95

Blade of Beef, Red Wine & Caramelised Onion Sauce, Mash Potato, Glazed Carrots £18.95

Fillet of Hake, Masala Spices, Aubergine, Lentils & Saffron Cauliflower, Aromatic Lime, Coriander & Coconut Sauce £19.95

Keith Aldersons Prime Sirloin Steak, Confit Mushroom, Mushroom Ketchup, Roast Onion, Chips & Peppercorn Sauce £28.95

Stuffed Squash - Lentils, Fennel & Moroccan Spices, Squash Seed & Coriander Gremolata, Herb Yogurt, Almond Butter (VG) (GF) £13.95

Garlic & Thyme Roasted Cauliflower Steak, Sweet Potato Mash, Red Wine & Caramelised Onion Sauce, Toasted Hazelnut Crumb (VG) £15.95

To Conclude

Stem Ginger & Cardamom Panna Cotta, Poached Pear, Ginger Crumble £8.95

Chocolate Orange Caramel Tart, Orange Ice-cream £8.95

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce £8.95

Homemade Cheesecake of the week, Chantilly Cream, Coulis £8.95

Cheese Board- Selection of English Cheeses, Chutney, Grapes & Crackers £9.95