

The Main Event

Mustard Crusted Pork Tenderloin, Pickled & Charred Pack 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 & Carmelised 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