



À LA CARTE MENU



The Main Event

**Roast Lamb Rack, Braised Lamb Fritter, Lamb Fat Fondant,
Pea & Wild Garlic Puree, Asparagus, Broad Beans & Peas,
Salsa Verde & Lamb Jus £26.95 (GF) (DF Adapt)**

**Sage & Lemon marinated Pork Chop, Black Pudding & Potato Terrine,
Burnt Apple Puree, Puffed Crackling, Charred Baby Leeks &
Pickled Mustard Seed Jus £22.95**

**Harissa Baked Cauliflower Steak, White Bean & Confit Garlic Puree,
Chermoula, Charred Tender stem, Smoked Crispy Chickpeas &
Pomegranate £17.95 (VG/GF)**

**Blade of Beef, Red Wine & Caramelised Onion Sauce, Mash Potato &
Glazed Carrots £23.95 (GF adapt)**

**Crispy katsu Chicken Breast, Sweet Potato Fondant, Spiced Pineapple &
Golden Raisin Chutney, Charred Tender Stem Broccoli, Pickled Red
Onion & Curry Butter Sauce £23.95**

**Seaweed Butter Baked Hake, Steamed Mussels, Curried & Creamed Leek,
Lentils & Spinach, Coconut & Coriander Roti, Lemon Oil £22.95**

**Keith Aldersons Prime Sirloin Steak, Confit Mushroom, Mushroom
Ketchup, Roast Tomato, Chips & Peppercorn Sauce £29.95 (GF Adapt)**

**Portobello Mushroom, Garlic Kiev, grilled Baby Leeks, Sweet Potato
Gratin, Parsley & Lemon Gremolata (VG/GF) £19.95**