

A la Carte

- ✓ Basket of bread with butter or olive oil, balsamic vinegar £4.00
- ✓ Roasted garlic, hummus and toasted pita bread £7.50

Starters

- ✓ Spicy tomato red lentil and coconut soup with coriander and ginger £7.00
- English asparagus and baby gem salad, mollet duck egg, crispy parma ham, salad cream dressing £9.00
- Seared scallops, tomato and aubergine compote, lemon and basil oil £11.50/£21.00
- BBQ chicken salad, roast tomato, crispy bacon and avocado mayonnaise £9.00
- Spiced salt and szechuan pepper squid, sweet chilli sauce, kaffir lime mayo £8.50
- Treacle and whisky marinated salmon, apple and fennel salad, buttered soda bread £10.00
- Gressingham duck leg hash, fried hen egg, tomato relish £8.75
- ✓ N Brighton blue, pear, walnut and baby spinach salad, honey and mustard dressing £8.00

Mains

- N Pan roast fillet of cod, celeriac, puy lentils, chick peas, parsley salad, hazelnut oil £19.00
- Pan roasted sea bass fillet, potato, tomato and anchovy gratin, rocket, dill crème fraîche £19.00
- Roast breast of duck, fondant potatoes, spinach, port and rhubarb sauce £19.00
- N Grilled English lamb cutlets, quinoa, feta, mint and orange salad £21.00
- Grilled calves liver and bacon, onion sauce, bubble and squeak £19.00
- ✓ N Ravioli of buffalo mozzarella and sun blushed tomato, basil pesto and tomato compote, parmesan reggiano £8.50/£16.00
- ✓ Risotto primavera, peas, broad beans, asparagus, spring onion, parmesan crisp £8.50/£16.00
- Huntsham farm 'middle white' sausages, english mustard mash, bacon and beans £16.00
- Rare breed long horn braised short rib of beef, carrot and swede purée £20.00
- Grilled 8oz Scottish sirloin steak, field mushroom, tomato, chips £25.00
- Grilled 8oz Scottish rump steak, field mushroom, tomato, chips £18.00
- Steaks served with pepper sauce, garlic butter or béarnaise sauce

Side dishes

- Mixed or green salad £5.00/£9.00
- Rocket and parmesan salad £4.00
- Plum tomato and red onion salad £4.00
- Mixed vegetables –
buttered spinach, spring greens, chantenay carrots and peas £5.00/£8.50
- jersey royals, chips, creamed mash, chantenay carrots and peas - each £4.00

Manager:
Trent Williams

Head chef:
Richard Lyndon Pepper

All prices include VAT
An optional 12.5% service charge will be added to your final bill

Follow us:



"Please let a member of staff know if you have any allergies or specific dietary requirements. Whilst we will do all we can to accommodate guests with food intolerance and allergies, we are unable to guarantee that dishes will be completely allergen-free."

✓ Vegetarian

N May contain nuts

19 May 2017

£30.00 Menu

3 Courses with a complimentary glass of Prosecco

2 Courses for £24.50

Both set menus are available for lunch from Monday to Friday only
and each evening from 6.00pm - 7.30pm

V Spicy tomato red lentil and coconut soup with coriander and ginger

English asparagus and baby gem salad, mollet duck egg,
crispy parma, salad cream dressing

Spiced salt and szechuan pepper squid, sweet chilli sauce, kaffir lime mayo

Huntsham farm 'middle white' sausages, english mustard mash, bacon and beans

N Pan roast fillet of cod, celeriac, puy lentils, chick peas, parsley salad, hazelnut oil

V N Ravioli of buffalo mozzarella and sun blushed tomato, basil pesto
and tomato compote, parmesan reggiano

Passion fruit and white chocolate cheesecake, passion fruit sorbet

Sticky toffee pudding, toffee sauce, vanilla ice cream

Selection of cheese with fruit and savoury biscuits

N Home-made ice cream or sorbets

Desserts

Passion fruit and white chocolate cheesecake, passion fruit sorbet	£7.50
N Amaretto tiramisu	£7.50
Sticky toffee pudding, toffee, vanilla ice cream	£7.50
N Stout and dark chocolate cake, creamed cheese and nutella	£7.50
N Home-made ice cream – (please choose 3 scoops)	£6.50
Home-made sorbet – (please choose 3 scoops)	£6.50

Cheese

Mixed cheese plate - Black Bomber Cheddar, Innes Log, Devon Blue	£9.50
Served with pear, grapes and quince jelly, oat cakes and water biscuits	
A single portion of a cheese - served as above.	£6.75

Filter coffee or single espresso	£3.00
Cappuccino, latte or double espresso	£3.50
Pot of tea – english breakfast, earl grey, peppermint, camomile or green tea	£3.00
All served with a homemade whisky chocolate truffle	

Wines of the Month

	Bottle (750ml)	Glass(175ml)
Custoza, Gorgo, 2016 <i>Italy</i> abv 12.5%	£28.00	£7.20
<i>Fresh aromas of apple and honeysuckle; the palate is rounded with apple, lemon and peach flavours and finishes with fresh acidity and a little mineral note.</i>		
Bardolino, Gorgo, 2016 <i>Italy</i> abv 12.5%	£28.00	£7.20
<i>Medium bodied with notes of sour cherries, blackcurrants and a hint of black pepper. Soft and supple in the mouth, this wine has a long and fruity finish.</i>		