

STARTERS



Pan Seared Scallops

With celeriac puree, hazelnut, salted baked celeriac, granny smith and hazelnut oil
£9.90

Crab and Smoked Salmon

Avocado, Apple and Fennel
£8.50

Duck and Pineapple Salad

Chestnuts, Watercress and Burnt Coconut
£8.00

Braised Pork Cheek

Sweet Spiced Apple Gel, Ham Hock Croquette and Turnip
£8.00

Salad of Aubergines

Chick pea, dates, ricotta and rye bread
£7.50

MAIN COURSES



Poached Cod

Mushroom, Pak Choi and Asian Broth
£17.00

Corn Fed Chicken Supreme and Black Garlic

Asparagus, Peas, Broad Beans and Chargrilled Leek Sauce
£17.00

Lamb Rump

with Parmesan Risotto
Spinach, Wild Mushrooms, Crispy Shallots and Red Wine Jus
£18.00

Pan Seared Duck

With Celeriac Puree, Fondant Potato, Duck Pastilles and Red Wine Jus
£18.00

Vegan Massaman Curry with Rice

Sweet Potato, Pineapple, Peanut and Soy Chunks
£12.00

DESSERTS



Avocado and Lime Parfait

With Pistachio Puree and Chocolate Ice Cream
£7.00

Winter Eton Mess

Poached Pear, Lemon Curd, Berry Sorbet, Meringue
£7.00

Coffee Mousse

With Cinnamon Ice Cream, Chocolate Soil and Honeycomb
£7.00

Cheeseboard

Selection of Fine Cheese and Biscuits
£15.00