



Starters

Cream of cauliflower soup, almond, sage and cumin oil	£7.00
Seared scallops and deep-fried whitebait, garlic mayonnaise, fennel and rhubarb salad	£9.50
Poached fillet of mackerel, mustard dressing, carrots, mouli and radish	£9.50
Confit leg of duck and foie gras terrine, Port jelly, blood orange and pistachio	£10.50
Smoked loin of Spring lamb, shallots, braised celery and mint	£10.50
Thin-tart of sardines and cured salmon olive purée, rocket leave and artichoke	£8.50
Soufflé of wild garlic and eve's milk cheese, red chard salad vine tomato and watercress	£7.90

Spring salads

Classic Caesar salad	£10.50
with grilled chicken supreme	£14.00
with king prawns	£17.00
Grilled baby chicken	
Spring vegetable salad, pickled mushroom, coriander and tamarind oil	£18.50
Grilled fillet of lemon sole	
green shell mussels, baby spinach, avocado, tomato and herb vinaigrette	£21.50

Mains

Steamed fillet of John Dory sweet potato, samphire, cauliflower and lemon butter	£25.50
Grilled aged Welsh black rib eye steak caramelised shallot, field mushroom, green bean, hand cut chip and green pepper corn sauce	£21.50
Pan-fried sea trout shrimps, capers, new potatoes, sprouting broccoli and spring onion purée	£18.50
Roast supreme of corn-chicken green pea risotto, broad bean, grilled asparagus and lemon thyme jus	£18.50
Roast rump of lamb braised leg, Boulanger potatoes, spinach and red pepper jus	£19.50
Crispy pork belly and breaded pig head garlic mash potatoes, leeks, onion marmalade and apple sauce	£16.50
Roast Guinea fowl bubble and squeak, sautéed mushrooms, carrot and red wine jus	£17.50
Butternut squash ravioli courgette, fennel, baby spinach and Parmesan	£13.50



Sides £3.00

- Garlic mash potatoes
- Bubble and squeak
- Sautéed baby spinach
- Hand cut chips
- Carrot, leek and sprouting broccoli

Desserts

- Gooseberry and elderflower fool, sesame tuille £7.50
- Rhubarb pana cotta with shortbread and toffee caramel ice-cream £7.50
- Bitter chocolate pyramid with passion fruit sorbet £7.50
- Bread and butter pudding, Bourbon vanilla ice cream £7.50
- Caramelised lemon tart with raspberry sorbet £7.50
- Selection of British farmhouse Cheese £8.50

Dessert wines **by glass 125ml**

- Torres Moscatel Oro, Penedes, Spain NV £7.00
- Chateau du Seuil, Cerons, Bordeaux, France 1999 £10.00
- Tokaji Aszú 5 Puttonyos £13.00

Fortified wine **by glass 100ml**

- Graham 1999 LBV £7.50
- Warre's Otima, 10 years old tawny NV £6.00

Liqueur coffees **£7.25**

- Irish (Jameson)
- Sultan's special (Baileys)
- French (Grand marnier)
- Calypso (Tia Maria or Kahlúa)
- Russian (Vodka)
- Italian (Amaretto)
- English (Gordon's)
- Monk's (Benedictine)
- Seville (Cointreau)