

Starters

Cream of butterbean soup with croutons and salsa verde (v)	£6.50
Red onion, black olive and parmesan tart with sun-dried tomato tapenade (v)	£6.50
Salad of fresh peas, pea shoots, pea and mint mousse and asparagus with a lemon and saffron dressing (v)	£8.00
Terrine of chicken, leeks, hazelnuts and chives, with peach chutney	£8.50
Warm fillet of smoked salmon with carrot and orange salad and horseradish cream	£11.50
Tartar of tuna and smoked haddock with sushi ginger and coriander crème fraiche	£9.50
Duck platter – smoked duck breast, duck confit, seared foie gras duck liver parfait and fig chutney	£14.50

Mains

Asparagus, lemon verbena, peas and mint risotto (v)	£11.50
Fresh pappardelle with buffalo mozzarella, spring vegetables and herb butter sauce (v)	£11.50
Pan-fried fillet of sea bass with smoked salmon basil risotto and shellfish oil	£17.00
Organic salmon fillet with crushed potatoes, gazpacho and watercress butter sauce	£16.50
Lemon sole fillets with ginger Chinese leaf, crispy noodles and a mild curried salsa	£17.50
Roast maize-fed chicken breast with seared foie gras, baby leeks and vanilla jus	£14.50
Twice cooked pork belly with pommes Anna, black pudding, savoy cabbage, cider sauce	£14.50
Roast rump of lamb with courgettes, artichokes and thyme with slow roasted tomatoes and Tzatziki	£18.00
Char-grilled rib eye steak with grilled vine tomatoes and pepper sauce	£18.00

Side Dishes

Green salad	£3.50	Mashed potatoes	£3.50
Green beans with shallots	£3.50	Lamb lettuce with plum tomato	£3.50

Desserts

Crème brûlée with lemon sorbet	£6.00
Spiced pears with a dark chocolate cinnamon sauce, rum and raisin ice cream	£6.00
Bread and butter pudding	£6.00
Warm apple pie, toffee sauce and vanilla ice cream	£6.00
Chocolate and orange truffle with orange crème fraiche	£7.00
Cheese selection	£8.00

All prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.