

### **APPETISERS & NIBBLES**

Bread & Oils £4, Mixed Olives £4, Padron Peppers £5, Warm Camembert, Chutney & Focaccia £8

#### **STARTERS**

Ham Hock Terrine with Crostini & Homemade Piccalilli £10
Local Charred Apricots & Prosciutto £10
Served with Whipped Ricotta & Simple Salad

Scallops with Sweetcorn Puree & Sweetcorn Salsa £9.85
Heritage Tomatoes, Raspberry Vinaigrette £9
Served with Fresh Basil & Mozzarella

### **MAINS**

Chicken Supreme with Cream Cheese & Basil Mousse £23.95 Served with Fondant Potatoes & Petite Pois A La Française

Braised Pork Belly with a Touch of Fennel £22.85 Served with Harricot & Flageolet Bean Stew

Sea Bass with Mojo Rojo & Mojo Verde £25.75 Served with Seasonal Greens & Crushed New Potatoes

Linguine Fresh & Dried Oregano with Cherry Tomatoes £15.45

## **STEAKS**

Fillet 6oz £28
Sirloin 8oz £26
Served with Fries, Vine Tomatoes & Mixed Salad

### SAUCES

Peppercorn, Béarnaise, Blue £3 each

### SIDES

Buttered Seasonal Veg £4 New Potatoes £3.45

# DESSERTS £8.95

Sticky Date with Caramel Sauce (gf)
Served with Taywells Lemon Meringue Ice Cream (not gf)
Vanilla & Basil Panna Cotta with Peach Crumble
Chocolate Mousse with Biscotti Crumb & Cream
Selection of Taywells Ice Creams & Sorbets £2.50 a scoop

Selection of 3 British Cheeses & Crackers £14