

MENU



SMALL PLATES

Bread & Oil (£4) Mixed Herbed Olives (£4) Camembert Thyme & Honey (£6), Crispy Halloumi Sticks (£5), Herby Falafels & Smokey Red Pepper Hummus Dip (£5)

TO START

SOUP of the Day	£6
DECONSTRUCTED WILD MUSHROOM BRUSCHETTA with Celeriac Puree & Fresh Salsa	£8
CHARCUTERIE PLATE - Cornichons, Capers, & Sweet Baby Peppers	£9
PAN FRIED SCALLOPS with Pea Puree, Crispy Parma Ham	£12
PRAWN COCKTAIL with Avocado & Little Gem Lettuce	£8

FROM THE LAND

PORK BELLY - Burnt Apple Puree, Sprouting Broccoli & Dauphinoise Potatoes	£25
CHICKEN FLORENTINE - Spring Greens & Garlic Mashed Potatoes	£25
SPRING LAMB - Rosemary Jus, Wilted Spinach, Carrots & Mashed Celeriac	£29
8 oz SIRLOIN STEAK, Chunky Chips, Vine Tomatoes & Green Salad	£24
8 oz RIB EYE STEAK, Chunky Chips & Bitter Leaf Salad (gf)	£28

FROM THE SEA

SEA BASS - Tomato & Chilli Dressing, Samphire & Sautéed Potatoes	£26
CONFIT SALMON - Herb Crust, Broccoli, & New Potatoes	£24

FROM THE MARKET

WILD GARLIC RISOTTO - Parmesan & Basil Oil	£15
PANZANELLA SALAD - Heritage Tomatoes, Capers, Rainbow Slaw, Pepper Hummus & Croutons	£17
ROASTED CELERIAC STEAK - Caramelised Shallots, Mixed Mushrooms & Wild Garlic Pesto	£17

MARKET GARDEN SIDES

£5
Purple Sprouting Broccoli with Hazelnuts, Mashed Celeriac, Wilted Greens, Buttered New Potatoes, Dauphinois Potatoes, Chips - Skinny/ Chunky, Sweet Potato (+£1 supplement), Mixed Green Salad

SWEET THINGS

FROZEN LEMON CURD MERINGUE SLICE with Raspberry Coulis	£8
PEAR FRANGINPANE & Cream	£8
CHOCOLATE BROWNIE with Vanilla Ice Cream	£8
MADAGASCAN VANILLA CREME BRULEE (v)	£8
TAYWELL'S ICE CREAM or SORBETS two scoops	£5
ENGLISH CHEESE PLATTER	£12