



A la Carte Menu

Starters

Homemade Soup of the Day £4.75

Fried risotto balls stuffed with mozzarella, sundried tomatoes, basil and pesto dressing (V) £6.25

Home smoked pigeon breast with truffle cauliflower puree, puy lentils and bacon £7.50

King prawns and scallops cooked on a rosemary skewer with garlic butter £8.25

Pressed ham hock and parsley terrine with celeriac remoulade and wholemeal bread £6.25

Roast New Zealand green lipped mussels with lemon, garlic and thyme breadcrumbs £6.50

Main Courses

8oz fillet steak with roast potatoes and root vegetables with tarragon and a beetroot and horseradish relish £21.50

Confit salmon fillet with spring onion mash and a leek and chive cream sauce £14.25

10 hour slow roast, spiced Priors Hall Farm pork belly with sauté chilli squid, potatoes, Chorizo and Pimento salad and loads of coriander £15.95

Rosemary marinated rump of lamb (cooked Sous Vide) with Jerusalem artichoke puree and purple sprouting broccoli £16.95

Fish of the Day £????

Herb crepe stuffed, rolled and roasted with Mediterranean vegetables, goats cheese and red onion jam (V) £12.95

Sides £2.75

Triple cooked chips, Mediterranean vegetables, green beans, tomato & red onion salad, Rocket & Parmesan salad

Desserts

Baked chocolate liquid cake with double chocolate ice cream £6.25

Rhubarb crème brulee with ginger bread £5.75

Poached pear and almond tart with cherry ice cream £5.50

Tropical fruit Eton Mess with Malibu ice cream £5.50

Crunchie cheesecake with chocolate ganache and honeycomb ice cream £6.25

Mixed French and English cheese board with homemade chutney and biscuits £6.95