



### To Commence

Soup of the Day (Vegan)	£7.00
King Prawn mooli, nori & lumpfish roe salad & wasabi mayonnaise	£10.00
Cold Niarbyl Crab & Cucumber Cannelloni avocado mousse & cucumber foam	£12.00
Deep Fried Camembert pear & saffron chutney & pear sorbet	£8.00
Sliced Close Leece Farm Coppa Ham bramley apple jelly & almond saffron toast	£9.00
Ham Hock & Foie Gras Terrine granny's recipe piccalilli & mustard marshmallows	£8.00

### Main Courses

Assiette of Lamb braised lamb shoulder, confit lamb cannon & shepherds pie, pea mousse & rosemary jus	£24.00
Duck pan fried breast & spring roll, mini fondant potato, pak choi, black cherry puree & a red wine jus	£24.00
Pork Belly 24 hour braised pork belly with sage & onion stuffing, wrapped in pancetta, black pudding mashed potato, served with a madeira & port sauce	£20.00
Pickled Char Grilled Vegetables (Vegan) marinated tofu, aubergine kiev & jerusalem artichoke puree	£17.00
John Dory pan fried john dory, panache of spring baby vegetables, orange & carrot butter sauce	£23.00
Brill red wine poached brill fillet, lemon pearl barley risotto, lobster tortellini & red wine reduction	£23.00

### Sides

Chunky Chips, Mashed Potato, New Potatoes, Seasonal Vegetables	per side £3.25
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### Steaks

10 oz Ribeye	£29.00
10 oz Sirloin	£29.00
8 oz Fillet	£34.00

All steaks are served with homemade chunky chips, grilled mushrooms, roasted cherry tomato and a peppercorn sauce

### To Finish

Milk Chocolate Sphere filled with raspberry mousse & peach ice cream	£8.00
Chocolate Brownie & Peanut Butter Crunch (Vegan) coconut, oat milk & vanilla ice creams	£7.00
Black Forest Cheesecake a light mascarpone cheese filling, chocolate digestives & black cherry ice cream	£7.00
Rhubarb Plate rhubarb jelly, rhubarb trifle, rhubarb mousse & a light rhubarb & fynoderee gin sorbet	£7.00
Ice Cream and Sorbets a selection of home made ice cream and sorbets £1.50 per scoop 1 scoop 2 scoops 3 scoops	
Cheeses Three different cheeses from around Europe served with walnut bread, crackers, grapes and chutney	£10.00

### Head Chef

Richard Johnson