

## Monday to Saturday from 6pm to 8pm

## **Starters**

Soup of the Day, Bread Roll & Butter £6.50 Chicken & Thyme Balentine, House Chutney, Toasted Brioche, Pickled Vegetables £6.75 Duck Liver Parfait, Onion Jam, Brioche, Baby Salad £8.00 Baked Rosemary & Garlic Camembert, Baked Breads, Chutney £9.50 Gin Cured Salmon, Tonic Gel, Fennel, Compressed Watermelon £8.50

## **Main Course**

Slow Cooked Feather Blade of Beef, Smoked Onion Puree, Fondant Potato, Braised Red Cabbage, Honey Roasted Carrot, Red Wine Jus £24.50

Pan Seared Salmon, Basil Mash, Bravas Sauce, Roasted Fennel, Purple Sprouting Broccoli £19.00

Pan Fried Calves Liver, Pomme Mousseline, Fine Beans, Baby Onion Jus £18.50
Butternut & Pea Orzo, Butternut Puree, Crispy Kale, Pea Shoots £16.50
Seabass, Mixed Shellfish Chowder, Saffron Parmentier Potatoes, Sweetcorn, Baby Spinach £19.00

## **Dessert**

Duo of Chocolate, Dark Chocolate Brownie, Milk Chocolate Mousse, Cherry Gel, Caramel Chocolate Soil, Vanilla Sorbet £7.00

Spiced Apple Cake, Roasted Pineapple, Pineapple & Vanilla Sauce, Granola, Apple Sorbet £6.50 Vanilla Creme Brulee, Pear & Pomegranate Salad, Pear Sorbet, Shortbread £6.00 Locally Sourced Cheese Selection, Chutney, Grapes, Celery & Biscuits £9.75