

Á La Carte Menu

Bread & Butter To Start

Garden Tart, honey ricotta, hazelnut praline, seasonal veg	10
Nikkei Tuna Ceviche Tapenade, chilli, cucumber, chive emulsion, citrus soy sauce	12
Beef Tartare confit egg yolk, baby caper, mustard, crackers	12
Mains	
Pan Roast Chicken roscoff onion, baby leeks, leek puree, crispy leeks, chicken jus	27
Crispy Skin salmon sun dried cherry tomato, crushed potato, Thai basil, black olives puree, herbs and garlic oil	28
Lamb Rump butter poached asparagus, broad beans, asparagus puree, potato fondant, red wine sauce	28
Ricotta & Peas Agnolitti Light Peas veloute, roast pine nuts, olive oil	26
→ <u>Dessert</u> →	
ffogato al caffè 7 Classic Panna Cotta	10

If you have any dietary requirements or Allergies please speak to a member of staff and we will be happy to help in any way we can.

All our dishes are Freshly Made to Order, During Busy Periods, it might take us a little longer to deliver your meal to the table. Please be patient with us, it will be worth the wait.

10

10

Brownie

vanilla ice cream, dark chocolate soil

Pear tart tatin with chantilly

dehydrated Italian meringues,

Cheese board

spicy rum pineapple sweet jalapenos gel

15



Lunch and Bar Small Plates

Harissa grilled prawns, charred spring onions	8
Sticky bbq slow cooked pork ribs	9
Chicken bites served with spicy cheese sauce	8
Home made beetroot hummus, bread, olive oil pickled red onion	7
Green Thai curried squid	8
Home made Crispy Chicken Burger Served with Fries and salad - choice of sauce Blue Cheese, Bbq, Sriracha	15
Fish & Chips Battered haddock served with Chips, tartar sauce and a choice of Garden Peas or Mushy Peas	18
Chef Salad	10
Avocado and Roasted Pepper wrap	10
Sirloin Steak Bearnaise sauce, Chimichurri, Chips and Salad	30