

Starters

Blackened Mackerel Fillet Potato Salad, Horseradish Sorbet, Dill Oil	7.50	Cured Duck Breast Carrot Remoulade, Pickled Carrot, Blackberries and Blackberry Gel	7.50
Braised Pigs Cheek Sweet and Sour Celeriac, Red Pepper Garnish	8.25	Butternut Squash Raviolis Toasted Seeds and Olive Oil	6.95
Classic Bouillabaisse with Rouille and Aromats	6.95		

Mains

Roast Lamb Rack Pan Haggarty, Cavalo Nero, Braised Breast and Rosemary Jus	19.95	Roast Rabbit Loin with Black Pudding and Parma Ham, Sun Blushed Tomato Mash, Crisp Onions, Baby Carrots and Peas	16.50
Corn Fed Chicken Breast Peanut Crusted Wing, Lime Jelly, Tarragon, Chicken Cream Sauce	16.95	Seared Sea Bass Fillet Crushed Potatoes, Crab Butter, Samphire, Fennel Puree	12.95
Tomato and Marjoram Terrine Herb Gnocchi, Black Olives and Pesto	18.50		

Desserts

Peanut Butter Parfait Berry Jelly, Banana Crumble, Fruit Paper	6.50	Treacle Tart Roasted Pineapple, Vanilla Ice Cream	6.50
Dark Chocolate Fondant Mint Chocolate Ice Cream, Corn Flake Tuille	6.50	Selection of British Cheese Home made Chutney, Grapes and Biscuits	7.95
Poached Pear Rice Pudding, Hazelnut Brittle, Raspberry Gel	6.50		