



A La Carte Menu

Starters

Soup of the day- crusty roll – wild garlic butter {ask server for today's soup} [GFO] £6

Baked goats cheese Capricorn – red onion relish – truffled ciabatta (GFO) £7

Ham hock terrine – piccalilli puree - croutes [GFO] £7

King prawn thermidor – almond crumb – warm ciabatta (GFO) £9

Spring tempura vegetables – homemade sweet chilli (VeO) £7

Main course

10oz sirloin steak- triple cooked chips- roasted tomatoes & mushroom - rocket & parmesan - peppercorn sauce [GFO] £27

12 hour braised belly pork- wholegrain mustard mash- baby carrots - belly sauce [GFO] £20

Halibut - crushed new potatoes – spring greens - pesto cream [GFO] £24

Boneless chicken thighs – purple & white sprouting broccoli – wild garlic new potatoes £19

Asparagus, pea & mint risotto – wild garlic & chive oil [GF, VEO] £17

Sides

Spring salad £5 - Spring vegetables £5 – roasted spouting broccoli £6 – wild garlic new potatoes £5

Desserts

White chocolate & raspberry crème brulee - shortbread (GFO) £7

English rhubarb & apple crumble - crème anglaise £7

Chocolate brownie- cherry sauce- toasted marshmallows- vanilla ice cream £8

Eton mess – fresh strawberries & raspberries – meringue – berry compote – Chantilly cream £7