

2 courses £35
3 courses £43



Sun-Fri: 12 - 5.30pm
Sat: 12 - 3.30pm

Aperitive

Gordal Olives - £5

Starters

Soup of the Day (Vg, GF)

Ask for today's freshly made soup

Thai Fishcake

*Thai style fishcake, fennel, chilli & coriander salad,
ponzu gel & salsa verde*

Braised Beef Shin (GF)

*Braised shin of beef, truffle mash, pickled mushroom, roast shallot,
red wine & thyme jus*

Whipped & Grilled Goats' Cheese (V)

*Lemon infused whipped goats' cheese, grilled goats' cheese, pickled shallots,
marinated beetroot, pâte sablée, wild garlic pesto*

Mains

Gressingham Duck

*Pan fried Gressingham duck breast, sauteed savoy cabbage, celeriac dauphinoise,
smoked almonds, Amarena cherry jus*

Sea Trout (GF)

Pan-fried fillets of sea trout, Bombay potatoes, butter masala sauce, mint yoghurt

Bream & Prawn (GF)

*Pan fried fillets of sea bream, pan fried king prawn, spring onion mash,
sauteed samphire, wild garlic cream*

Chicken Supreme

Roast chicken supreme, wild mushroom & leek cream tagliatelle, charred leek, tarragon oil

Sides

Triple cooked chips (Vg)	£6.50	Tender stem broccoli, garlic oil & crispy shallots (Vg)	£6.50
Dauphinoise potatoes (GF, V)	£6.50	Creamed Savoy cabbage & bacon (GF)	£6.50
Honey-roast carrots & parsnips (GF, V) £6.50			

*(Most dishes can be modified to suit gluten free diners)
(Please let us know of any food allergies or dietary requirements so that we can tailor our dishes accordingly)*



Dessert

Trio of Ice-Creams (V)

Brandy Basket with trio of home-made ice-creams
(Ask for today's flavours)

Vanilla Poached Peaches (GF, V)

Vanilla poached peaches, pistachio granola, vanilla ice cream
(Vg upon request)

Blueberry & White Chocolate Cheesecake (V)

Blueberry & white chocolate cheesecake, marmalade ice cream

Selection of I.J Mellis Cheeses

(£6 supplement)

Arran oatcakes, homemade chutney

Coffee & Petits Fours £6.50

(Coffee also available without Petits Fours)

GF – Gluten Free

V – Vegetarian

Vg – Vegan

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