



To start

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| (v) | English asparagus soup, herb oil, sourdough | 6.50 |
| gf | Pan-fried fish sausage, seared scallop, tomato & chive beurre blanc | 7.75 |
| (v) | Steamed English asparagus with crispy egg & Hollandaise sauce | 7.50 |
| gf | Duck charcuterie board with home-cured prosciutto, rillettes, paw paw jam | 8.50 |
| gf | Cornish crab tian with ruby grapefruit, elderflower dressing, pea shoots | 8.50 |
| (v) | Grilled goats cheese, walnut crust, beetroot romesco, shaved fennel & orange salad | 7.50 |
| | Snout to tail sharing board: Porchetta, scotch egg, ribs, amazing crackling & black pudding bon bons | 15.50 |

Main courses

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| | Fresh fillet of haddock in crisp beer batter, minted pea purée, Tartare sauce, twice-cooked chips | 15.50 |
| | Pan-roast breast of chicken on Italian Panzanella, plum tomatoes, sour dough bread, olive oil | 16.50 |
| gf(vg) | Cauliflower shwarma on Channa Masala, banana chutney, Dukkah, wild rice | 14.50 |
| | Whiskey-cured salmon, watercress & cream cheese, baked in crisp filo pastry, orange & fennel salad | 17.50 |
| gf | Duo of Shropshire lamb: seared pink fillet, pan-roast rolled breast, haricots blancs, tapenade | 19.50 |
| gf(v) | Italian arancini with asparagus, mint & feta, with baby spinach, pine nut & preserved lemon | 15.50 |
| gf | Pan-roast line-caught halibut, taramasalata, minted Jersey new potatoes | 19.50 |
| gf | Chargrilled 10oz sirloin steak or 6oz fillet, twice-cooked hand-cut chips, Béarnaise butter | 22.50 /24.50 |

Side orders

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| gf | Runner beans, roast garlic & anchovy dressing | 4.50 | gf(v) | Ratatouille, provençal vegetables | 4.50 |
| gf(v) | Twice-cooked chips, Alabama BBQ sauce | 4.00 | gf(v) | Asparagus with Hollandaise sauce | 6.00 |
| gf(v) | Buttered baby spinach | 4.50 | gf(v) | Minted Jersey Royal potatoes | 4.50 |

Indulgences 6.50

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| gf | Greek yogurt, honey & cardamon panacotta, rhubarb jelly | |
| | Banana <i>tarte tatin</i> with salted caramel ice cream | |
| | Dark chocolate ripple & lime cheesecake, gingernut crust, mango purée | |
| gf | Lavender-scented white chocolate mousse, blueberry & kiwi compôte | |
| | Iced pistachio & rose petal parfait with English strawberries & warm Ricotta fritter | |
| gf | Italian affogato, vanilla ice-cream, Amaretto, hot espresso, ricarelli biscuit | 6.95 |
| | Artisan cheese board with British & Continental cheeses, pickled pears, candied walnuts & crackers | 9.50 |

We welcome all of you that have JOINED US and take this opportunity to assure you that every effort has been made to keep both you and our staff safe in line with current government guidelines