

A LA CARTE MENU

STARTERS

Cream of Parsnip & Pear Soup served with home-made bread	5.50
Smoked Chicken, cashew nut & roast pepper salad balsamic dressing	6.95
Crab with Avocado & Lemon Mousse toasted sour dough, roast cherry tomatoes	7.95
Walnut & blue cheese tart onion marmalade	6.25

MAINS

Duck Breast confit duck bon bons, fondant potato, fine beans, orange & thyme sauce	18.50
Sea-bass Fillet prawn cous cous, spinach, lemon butter sauce	14.95
Leek & Mozzarella Arancini wild mushrooms, truffle oil, Provençal sauce	12.95
Slow Braised Feather-blade honey & cumin roasted carrots, pomme puree, watercress, port sauce	15.95

DESSERTS

Selection of Ice-creams with meringue, biscuit crumbs, chocolate sauce	5.50
Lemon Posset ginger shortbread	5.50
Sticky Toffee Pudding toffee sauce, clotted cream	6.00
Warm Chocolate Fondant vanilla ice cream	5.50

This is a disposable, single use menu & will be recycled after use

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full information is available, please ask a team member for details.