

MAIN COURSE

SLOW AND LOW BELLY PORK (GF) £18.00

Bubble and Squeak, Heritage Vegetables and Honey and Apple Reduction

PAN FRIED BASS SALAD (GF) £16.50

Beet, Feta and Basil Leaf. Roast Pepper Puree

MOROCCAN LAMB TAGINE £19.50

Mint Yogurt, Garlic Flatbread and Lemon Couscous

PAN FRIED DUCK BREAST (GF) (DF) £17.50

Pak Choi, Braised Red Cabbage and Crushed Potatoes. Raspberry and Orange Reduction

PUMPKIN AND SQUASH RAVIOLLI (V) £13.50

Hazelnut and Sage Beurre Noisette

* Main courses are served with a side of chef's selection seasonal vegetables

** Fish may contain bones

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Please ask for a full allergy information as our menus do not list all ingredients.

Our food is cooked fresh to order, using the very best of ingredients, as kindly, ethically and as locally sourced as possible.

DESSERTS

ALL OUR DESSERTS ARE LOVINGLY MADE BY US IN HOUSE AND ALL CONTAIN CALORIES!

KNICKERBOCKER MERINGUE PIE £6.50

Lemon Ripple Ice Cream and Coconut Tuille

CHOCOLATE ORANGE SPONGE (VGN) £6.80

Coconut and Vanilla Ice Cream

PEANUT BUTTER CHEESECAKE £6.50

Dark Chocolate Top and Salted Caramel Sauce

AFFGATO WITH FRANGELICO £6.80

Vanilla ice cream with espresso & a shot of hazelnut liqueur with toasted almonds

CHEESEBOARD (GFA) £10.00

Celery, Grapes and Sea Salt

SELECTION OF HOMEMADE ICE CREAMS

(3 scoops) (GF)

Please ask your server for todays availability

DESSERT WINES AVAILABLE Please see wine list

In the event of a complaint please politely speak to a member of staff, we are only human and mistakes can happen, we can help you, TripAdvisor sadly can't



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&
DESSERTS