

**ENTREES**

Homemade soup of the Day (VG) <i>Please ask your server for the daily choice available</i>	£7.50
Beetroot & Goat's Cheese Cannelloni (V) <i>Horseradish cream cheese, balsamic, basil</i>	£8.50
Duck and Foigras <i>Toasted brioche, spiced pear chutney, cranberry puree, chestnut</i>	£12.50
Pan fried Hand Dived Scallops <i>Curried cauliflower, coriander, coconut and curry emulsion, bergamot oil</i>	£12.50
Beef Carpaccio <i>Ox cheek croquette, black garlic, chive oil, parmesan, pickled onion</i>	£12.50

**MAINS**

Spiced Smoked Aubergine (VG) <i>Couscous, chick peas, tomato and pepper sauce, pomegranate</i>	£17.50
Pan fried chicken breast <i>Truffle mashed potato, sauté spinach, trumpet mushrooms</i>	£20.50
Spinach and Corn Dumpling (VG) <i>Spinach sauce, cashew nuts, sour dough bread</i>	£17.50
Herb Crusted Lamb Rump <i>Spiced Couscous, Harissa sauce, sprouting broccoli, crispy curly kale</i>	£22.00
Pan Roasted Hake <i>Dashi stock, green vegetables, crab croquette, chilli aioli</i>	£21.50
Slow Cooked Pork Fillet <i>Pork belly, sweet potato, braised cabbage, mustard, red wine apple puree</i>	£22.50
Ribeye Steak <i>Chargrilled ribeye, choice of one side &amp; sauce</i>	£28.50

**SIDES**

£4.50

Truffle and balsamic dressed mixed leaf salad with pomegranate (v)
Sauté spinach with garlic butter
Hand-cut chips
Steamed vegetables
Truffle mashed potatoes

**SAUCES**

£2.50

Béarnaise
Red wine jus
Green peppercorn
Mushroom sauce