



**Served Thursday to Saturday 6pm – 9pm.**

**April 26 Menu**

**STARTERS**

**ROASTED FENNEL** APPLE, ELDERFLOWER, WHIPPED FETA, SUNFLOWER SEED DUKKAH **VE,V,GF £9.00**

**ONION BHAJI** COCONUT YOGHURT, MANGO JAM, MINT CORIANDER CHUTNEY **VE,V,GF £8.00**

**CHICKEN LIVER PARFAIT** ONION MARMALDE, SOURDOUGH BREAD **GF £8.50**

**SALT & PEPPER SQUID** KOREAN CABBAGE KIMICHI, BURNT LIME MAYO **£8.50**

**BAKED CAMEMBERT** APPLE & FIG CHUTNEY, TOASTED CIABATTA **V,GF £14.00**

**MAINS**

**CHICKEN CAESAR SCHNITZEL** COS LETTUCE, SOFT BOILED EGG, PARMESAN, BACON, ANCHOVIES, FRIES **£17.00**

**SMOKED LEEK RISOTTO** ASPARAGUS, WILD GARLIC, HARISSA COURGETTES, HAZELNUT SALSA **GF,VE,V £14.00**

**BRAISED LAMB SHOULDER** HISPI CABBAGE, PEAS, PANCETTA, POTATOES, MINT LAMB JUS **£18.50**

**STEAK & ALE PIE** SEASONAL VEGETABLES, CHIPS OR MASH, GRAVY **£15.00**

**BEER BATTERED HADDOCK** CHUNKY CHIPS, MINTED MUSHY PEAS, LEMON, TARTARE SAUCE **GF £17.00**

**6oz BEEF BURGER** AMERICAN & SWISS CHEESE, STREAKY BACON, BURGER SAUCE, PICKLES, COLESLAW, FRIES **GF £16.00**

**DESSERTS**

**CHOCOLATE BROWNIE** RASPBERRY COMPOTE, VANILLA ICE CREAM **GF £8.00**

**BURNT BASQUE CHEESECAKE** POACHED RHUBARB, PISTACHIO TUILE **GF £8.00**

**STICKY DATE PUDDING** TOFFEE SAUCE, CANDIED WALNUTS, CLOTTED CREAM **£8.00**

**ELDERFLOWER POACHED PEAR** APRICOT GRANOLA, MAPLE SYRUP YOGHURT **VE £8.00**

**CHEESE BOARD** CELERY, GRAPES, HOUSE CHUTNEY, BISCUITS **GF £12.00**

**KEY: VE-Vegan option available, V-Vegetarian, GF-Gluten free options available. Please let us know if you have any dietary requirements. We do our best to reduce risk of cross contamination but we can not guarantee that any of our dishes are free from allergens.**