



## Summer A la Carte

Pan seared scallops, fruit pig black pudding, crisp sage, roasted silverskin onion	£9.50
Chicken liver parfait, sourdough crisp, apricot two ways	£8.50
Sweetcorn risotto, smoked poacher, apple sticks, truffle oil	£8.50
Slow braised beef cheek tartlet, Northamptonshire blue croquette. poached egg	£9
Chilled pea and mint soup, wild mushrooms, sherry jelly,	£8.50
Rope grown north sea mussels, English chorizo, basil, cherry tomato coulis	£8.50
7oz Fillet steak, watercress, ratatouille, onion rings, hand-cut chips.	£27
Pan seared salmon, herbed potatoes, capers, spring onions, pak choi, chilli butter.	£19
Chicken breast, lemon thyme mousse, braised lentils, dauphinoise, blackberries, cider jus	£18
Vegetable wellington, tomato mash, root vegetables, port cream.	£17
Polenta coated pork tenderloin, fondant, savoy, mustard carrots.	£18
Rope grown north sea mussels, English chorizo, basil, cherry tomato coulis, salad, chips	£16
Warners Raspberry gin souffle, clotted cream ice-cream.	£8
Pimm's No 1. cheesecake, cucumber sorbet, orange jelly	£8
Neapolitan chocolate mousse, strawberry shortcake	£8
Lemon sponge, earl grey crème anglaise	£8
Peach tart tatin rosemary ice-cream	£8
Table served cheeses, celery, chutney, grapes, biscuits.	£11

Please inform your server of any dietary requirement prior to ordering.