



A La Carte

Garden pea soup, crème fraiche, bacon lardons, focaccia	£9
Charred asparagus, poached duck eggs, poacher, truffle oil	£9.50
Steamed mussels, brunoise vegetables, white wine, parsley	£10
Ham-hock terrine, apricot mayo, toasted sour-dough, black pudding croquette	£10
Kings scallops, butternut puree, baby beetroot, samphire	£11
Spring greens risotto, parmesan, pine-nuts, roasted broccoli	£9.50
10oz Rib eye steak, ratatouille, onion rings, chips, mixed salad	£26
Roasted lamb cutlets, baby vegetables, fondant potato, rosemary jus	£21
Sage and apple stuffed pork shoulder, dauphinoise, buttered sesame green beans sun dried tomatoes	£20
Pan fried curried hake fillet, sultana cous-cous, spinach bhaji cauliflower cream	£21
Steamed mussels, brunoise vegetables, white wine, parsley, focaccia, chips	£18
Jack fruit and roasted tomato open lasagne, sweet potato Parisienne, chive beurre blanc	£18
Lemon and blueberry Bakewell, crème anglaise	£9
Carrot cake, cream cheese sorbet, candied carrot and berries	£9
Baked Alaska, raspberry coulis, poached fruit	£9
Dark chocolate torte, honeycomb ice-cream, short bread	£9
Banoffee pie, caramelised bananas, chocolate chip cookies	£9
Selection of English cheeses, olives, ale chutney, grapes, biscuits	£12

Please inform your server of any dietary requirement prior to ordering