



## DINNER

### To start

Chef's soup of the day	£5.00
Smoked mackerel Goats' cheese mousse, pickled red cabbage purée candied hazelnuts, sun blush tomatoes	£6.95
Sautéed garlic mushrooms Toasted brioche	£6.50
Chicken liver pate Toasted rye bread, red onion marmalade	£6.50

### To follow

Braised feather blade of beef Crushed garlic new potatoes, spinach purée, broccoli, beef jus	£16.50
Wild mushroom risotto	£9.50
Pan roasted breast of chicken Potato dauphinoise, baby vegetables, red wine jus	£15.00
Fish & chips Homemade mushy peas, tartare, charred lemon	£14.50
Pork Belly Sweet potato pomme purée, greens and red wine jus	£16.00
Seabass Prosecco, mussel and clam chowder, broccoli, spinach	£13.50

### To complete

Chocolate brownie, vanilla ice cream	£6.00
Peanut butter cheesecake, vanilla ice cream	£6.00
Lemon tart, blood orange sorbet	£6.00
Vegan chocolate tart, raspberry sorbet	£6.00
Selection of exotic sorbets	£6.00

\*Note: our menu changes daily. This is an example as at September 2020