



# À LA CARTE

## TO START

Soup of The Day, Home Baked Bread (VE)(GF)(NF)(Can Be GF)  
Poached Cod, Wasabi Pea Purée, Citrus Beurre Blanc, Picked Fennel (GF)(NF)  
Crispy Hoisin Duck Balls, Sesame Steamed Rice, Cucumber (NF)(DF)

## MAIN COURSE

Pan Seared Seabass, Garlic & Herb Hasselback Potatoes, Provencal Vegetables, Broccoli Florets (DF)(GF)(NF)  
Braised Feather Blade Beef, Celeriac Purée, Colcannon Croquette, Steamed Carrot, Red Wine Jus (NF)(DF)  
Mushroom, Thyme & Garlic Risotto, Crispy Leeks (V)(NF)(DF)  
8oz Ribeye Steak, Triple Cooked Chips, Roasted Mushroom & Tomato, Peppercorn Sauce (GF)(NF)(Can be DF) - Supplement charge £12.00

## PUDDING

Cherry Bakewell, Madagascan Vanilla Ice Cream (V)  
Almond Parfait, Passionfruit & Orange Sorbet (V)(GF)  
Milk Chocolate Mousse, Winter Berry Compôte (V)(GF)(NF)  
Cheese Board: A Selection of Four Cheeses, Relish, Celery, Grapes & Cheese Biscuits (NF)  
(Can be GF) - Supplement charge £7.00

Two Courses for £42.00

Three Courses for £45.00

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.

GF - Gluten Free, DF – Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan