



# À LA CARTE

## TO START

- Soup Of The Day, Home Baked Bread (VE)(GF)(NF) £7.25  
Goats Cheese & Honey Roulade, Beetroot & Apple Purée, Pickled Walnuts (V)(GF) £12.75  
Soy & Beer Glazed Pork, Rainbow Slaw, Salt & Pepper Crackling, Chilli Jam (GF)(NF)  
(DF) £12.95  
Deep Fried Whitebait, Lemon & Garlic Aioli (GF)(NF) £11.25

## MAIN COURSE

- Roasted Fillet of Hake, Seasonal Ratatouille, Lemon Beurre Blanc (GF)(NF) £26.25  
Blackened Chicken Supreme, Potato Rosti, Baby Spinach, Smoked Lime Crème Fraîche,  
Garlic Oil (GF)(NF) £26.75  
Slow Cooked Beef Feather Blade, Smoked Pomme Purée, Cavolo Nero (GF)(NF) £29.75  
Wild Mushroom & Spinach Pithivier, Creamed Pomme Purée, Seasonal Greens, Roast  
Garlic Cream (V)(NF) £24.95

## PUDDING

- Lemon Semifreddo, Burnt Meringue, Raspberry Textures (V)(GF)(NF) £12.95  
Cherry Bakewell, Cherry Syrup, Vanilla Ice Cream (V) £12.95  
Selection of Three Locally Sourced Cheeses, Homemade Chutney, Celery, Grapes, Biscuits  
£24.50

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