



À LA CARTE

TO START

- Soup Of The Day, Home Baked Bread (VE)(GF)(NF) £7.50
Roasted Asparagus, Wild Garlic Hummus, Poached Hen's Egg, Spring Onion & Hazelnut Dressing (V)(GF)(DF) £14.75
Ceviche Trout, Mango, Chilli & Cucumber Dressing, Avocado & Lime Purée (GF)(NF)(DF) £15.25
Black Pudding Scotch Egg, Apple & Cherry Chutney, Chorizo Oil, Crackling (NF)(DF) £15.75

MAIN COURSE

- 8oz Ribeye Steak, Triple Cooked Chips, Roasted Mushroom & Tomato, Peppercorn Sauce (GF)(NF)(Can Be DF) £44.75
Stuffed Chicken Roulade, Tomato & Basil Soft Cheese, Pomme Purée, Wild Garlic & Spinach Sauce (GF)(NF) £27.75
Seared Fillet of Sea Bass, Cromer Crab, Jersey Royal Potatoes, Rainbow Chard, Wild Nettle Sauce (GF)(NF) £26.50
Sweet Potato & Jackfruit Curry, Steamed Jasmine Rice, Onion Bhaji, Coriander & Garlic Naan (VE)(NF) £23.50

PUDDING

- Poached Rhubarb, Blood Orange Jelly, Crème Fraîche, Toasted Almonds (V)(GF) £12.75
Rose & Lemon Semifreddo, Violet Meringue, Blueberry Gel (V)(GF)(NF) £12.90
White Chocolate & Raspberry Roulade, Meringue Shards, Raspberry Textures (V)(NF) £11.95
Cheese Board: A Selection of Three Cheeses, Relish, Celery, Grapes & Cheese 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