

Dinner

Get started:

Specially marinated Spanish olives 3.

Shaved Iberico ham, sourdough toast, chilli pickled onions, parmesan cream 8.5/16.

•••

Small plates:

Spring vegetable and heritage potato soup 7.

Charred fillet of mackerel, pickled cucumber, horseradish crème fraîche 7.

English asparagus, whipped goat's cheese, walnuts, orange dressing 8.

Venison and black pudding scotch egg, celeriac, apple and cardamom 8.

Seared king scallops, chorizo vinaigrette, Braeburn apple, hazelnuts 9.

•••

Big plates:

Pan fried sea bream, crushed Charlottes, warm tartare sauce, crispy mussels 16.5

Heritage potato risotto, spring vegetables, feta, garden salad 14.

Lamb three ways, spiced aubergine, chickpea chips, yoghurt and mint 18.5

North Sea cod, cured ham, 'french peas', pink firs 17.5

8oz rib-eye/fillet, peppercorn sauce - choose your side 20/26.5

•••

Afters:

Lemon posset, meringue, raspberry sorbet, lemon curd 7.5

Banana cake, pecan caramel, malted ice cream 7

Dark chocolate fondant, vanilla ice cream, honeycomb 7.5

Hand made ice cream and sorbet, fruit and nut biscuit 6.

British cheese, grapes, chutney, crackers 8.

•••

Sides 3.

Thin cut fries, truffle oil, parmesan / fat cut chips

Korean glazed greens, toasted peanuts / broccoli, chilli and almonds /

buttered Charlottes, parsley, garlic & lemon / creamed potato

Please inform us of any dietary requirements when booking and ordering.

Half portions are available - please ask for other children's options.