

Lunch

2 small plates and 1 side @ 9.

Small plates:

Green pea soup, fresh mint, warm bread 6.

Dressed English asparagus, slow cooked egg, beurre blanc, hazelnut picada 6.5

Grilled fillet of mackerel, horseradish crème fraîche, pickled cucumber 6.5

Glazed cabbage and broccoli, toasted peanuts, Korean dressing 5.

Breaded cod nuggets, sriracha mayo, pickled carrot, coriander 6.5

Baked hen's egg, slow cooked ham and leeks, mustard butter 6.5

Beer battered wild garlic, potato purée, chives and spring onions 5.

Crispy chicken terrine, wild garlic mayo, pea vinaigrette 7.

Creamed spring greens, smoked haddock, bacon, sourdough 6.5

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Big plates:

Beer battered cod, thrice cooked chips, crushed peas, tartare 9.

Heritage potato risotto, spring larder, feta, crispy wild garlic 9.

Garden salad, English asparagus, goat's cheese, pickles, garlic croutons 9.

Chicken, mushroom and chorizo pie, glazed peas and wild garlic 9.

8oz. rib-eye/fillet, fat cut chips, peppercorn sauce 19.5/26.

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Afters:

Dark chocolate tart, raspberry sorbet, honeycomb 7.

Banana cake sundae, pecan caramel, malted ice cream 6.5

Poached pear, sablé, caramel, cream cheese ice cream 7.

Hand made ice cream and sorbet, fruit and nut biscuit 5.5

British cheese, grapes, chutney, crackers 7.5

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Sides 2.5

Creamed potato / thin cut fries, truffle oil, parmesan / seasonal salad /
buttered Charlottes, parsley, garlic & lemon / broccoli, chilli & almonds