

# Dinner

## Get started:

Specially marinated Spanish olives 3.

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

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## Small plates:

Vine tomato and fennel soup, basil pesto 7.5

Pan fried squid, burst tomatoes, lemon, parsley and almond 8.

Warm vegetable salad, goat's curd, truffle dressing, garlic croutons 7.5

Iberico ham and potato scotch egg, romesco, olive, red onion 8.

Seared king scallops, black pudding, Braeburn apple, hazelnuts 9.

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## Big plates:

Roast monkfish, 'scampi', chorizo, girolles, heritage potato, herb butter 19.5

Slow cooked tomato and spinach 'crumble', Blue Monday, walnuts, garden salad 14.

Lamb three ways, spiced aubergine, chickpea chips, yoghurt, spring onion 18.5

Poached North Sea plaice, foraged sea vegetables, pink firs, clam sauce 18.5

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

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## Afters:

Dark chocolate mousse, honeycomb, raspberry sorbet 7.5

Beer cake sundae, pecans, caramelised banana, malt ice cream 7.5

English strawberries, yoghurt, sablé, strawberry sorbet, garden mint 7.5

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

British cheese, grapes, chutney, crackers 8.

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## 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.