

# S T A R T E R S

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HAM AND PEA	Ham Hock Croquettes, Pea Salad, Pickled Shallot
COD AND CURRY	Panko Cod Cheek, Katsu Curry Sauce, Kachumber Salad
CRAB AND LOBSTER	Dressed Cab and Lobster, Cucumber, Apple, Sourdough and Brown crab Butter (+£5)
BEEF AND YORKSHIRE	Potted Beef, Golden Beetroot, Horseradish, Yorkshire Pudding
SEASONAL SOUP	Smoked Heritage Tomato Soup, Aged Balsamic, Sea Salt Focaccia
POSH PATE	Whipped Chicken Liver Parfait, Sherry Vinegar Caramel, Toasted Brioche
MACKEREL TWO WAYS	Smoked Mackerel Pate, Torched Fillet, Pickled Fennel, Brown Ale Bread
BAO	Confit Duck and Hoi Sin Bao Bun, Cucumber, Spring Onion, Sesame
SUMMER SALAD	Pickled Summer Vegetables, Hummus, Olive Oil, Crispy Chickpeas (vg)
CRISPY CHICKEN	Fried Chicken, Korean Glaze, Lime Pickled Onions
DAY ONE TART	Goats Cheese and Sundried Tomato Tart, Rocket, Parmesan, Balsamic (v)

# M A I N C O U R S E

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## THE BEST BEEF

Sous Vide Rump of Beef, Chive Emulsion, Triple Cooked Potato, Wild Mushroom, Onion Ring

## KIEV

Wild Garlic Chicken Kiev, Roasted New Potatoes, Fine Beans, Sundried Tomato, Caesar Lettuce Wedge

## PORK TWICE

Slow Cooked Belly, Glazed Cheek, Mustard Pomme Puree, Tenderstem Broccoli, Cider Sauce

## LOW AND SLOW LAMB

Braised Lamb Shoulder, Burnt Onion Puree, Boulangère Potatoes, Stovetop Carrot, Lamb Liquor

## DUCK

Confit Duck Leg, Dauphinoise Potato, Hispi Cabbage, Sherry Vinegar Jus

## COD CATALAN

Baked Cod, Black Olive Crust, Patatas Bravas, Red Pepper Compote, Saffron Aioli

## SEABASS

Pan fried Seabass, Hasselback Potato, Braised Fennel, Orange Butter Sauce

## CAULIFLOWER

Spiced Cauliflower Steak, Braised Puy Lentils, Salsa Verde (vg)

## CASSOULET

Borlotti Bean Cassoulet, Charred Squash and courgette, Dukkha Spice, Garlic Sourdough (vg)

# D E S S E R T S

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BRULÉE	Rice Pudding Crème Brulee. Poached Strawberries, Honeycomb
CHEESECAKE	Baked White Chocolate and Raspberry Cheesecake, Raspberry Sorbet
CARROT CAKE	Carrot Cake, Candid Carrot, Walnut, Cream Cheese
STICKY TOFFEE	Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream
BROWNIE	Dark Chocolate Brownie, Burnt Orange, Cocoa Tuille, Clotted Cream
ETON MESS	Yoghurt Panna Cotta, Meringue, Strawberry, Basil
TART	Blueberry and Almond Tart, Whipped Mascarpone, Flaked Almond
TROPICAL	Passion Fruit Bavarois, Mango Sorbet, Tropical Fruit Salad
CHOCOLATE & BANANA	Chocolate Mousse, Caramelised Banana, Salted Peanut
CHEESEBOARD	Selection of Local and Continental Cheese, Grapes, Celery, Chutney, Artisan Crackers
SUMMER BERRY & PROSECCO SOUP	Consommé of Summer berries, Macerated Fruits, Spun Sugar, Prosecco Shot