

EVENING MENU

Served from 5pm

TO BEGIN

Local beef meatballs (LG) (DFA) £7.95

Tomato ragu, shaved parmesan, micro herbs, Brioche toast.

Halloumi fries (LG) (V) £7.95

Pomegranate, pomme mayo, mint, pickled reds, candied chilli

Smoked mackerel pate £8.25

Pickled cucumber, sourdough, dill + watercress

Sweet potato pakora (LG, Ve) £7.95

Chipotle mayo, herb salad, charred lime

MAIN EVENT

Free range chicken (LG) (DF) £17.50

Fondant potato, squash puree, baby leek, kale, tarragon jus, bacon crumb

Pulled Moroccan lamb "Lasagne" £18.50

Fresh egg pasta, tomato ragu, confit garlic bread, rocket + parmesan, basil oil, pesto, micro herbs

Salmon Wellington (LGA) £19.95

Smoked salmon, quinoa, baby spinach, mashed potato, seasonal greens, lemon + chive cream

Barbecued cauliflower steak (Ve) (LGO) £15.50

cashew nuts, pomegranate seeds, coconut satay, courgette, tender stem, micro coriander, pickled red.

TO FINISH

Strawberry + elderflower (V) (LG) £7.95

Strawberry Gel, elderflower crème, meringue, popping candy, shortbread crumb, mint.

Black forest gateau (V)(N),(DF) £7.95

Dark chocolate sponge, poached cherries, chocolate ganache, toasted nuts, chantilly cream, cherry syrup

Bread and butter pudding £7.95

Whisky and marmalade, crème anglaise or dairy dreams ice cream

Crème Brulee (DF) (LG) £7.95

Vanilla bean, shortbread biscuit, macerated strawberries