



A LA CARTE MENU

SMALL PLATES

Ham Hock Terrine Capers and Gherkins, Balsamic Onion, Garlic Toast (LGA, DF)	£8.50
Welsh Goats Cheese Fritter Micro Herb Salad, House Chutney (V)	£8.25
British Asparagus Prosciutto, Halloumi, Confit Tomato (LG, Va, VEa)	£8.50
Moules Mariniere Lemon and Garlic Cream, Sourdough, Chives(LGA, DFA)	£8.50

MAIN EVENT

Cornfed Hunters Chicken Smoked Bacon Crumb, Prosciutto, Buffalo Mozzarella, BBQ jus, Seasonal Greens, Fondant Sweet Potato (LG)	£19.00
Confit salmon Potato Terrine, Romanesco Sauce, Tender Stem, Pickled Samphire(LG, N)	£19.00
Sea food linguini Calamari, King Prawn, Mussels, Garlic & Lemon Cream, Chives, Parmesan	£17.00
Nicoise Salad Fine Beans, Baby Potatoes, Boiled Egg, Gem Lettuce, Confit Tomatoes, Pickled Shallot(Vea, LG) Add Mellington Fried Chicken or Confit Salmon	£11.00 £4.95
Roasted vegetable linguini Courgette, Confit Tomatoes, Roasted Peppers, Asparagus, Tomato Ragu, Parmesan (V)	£16.00
Tempura tofu Cumin Roasted Tender Stem, Coriander Pesto, Popped Quinoa, Cashew Cream, Micro Coriander (Ve, LG, N)	£16.00

**LG – Low gluten, DF – Dairy free, DFA – Dairy free available,
V – Vegetarian, Ve – Vegan, Vea – Vegan option available,
N – Contains nuts**