

Starters

Pan Seared Scallops £7.50

Caramelised apple, cider & apple puree, pickled pear, micro herbs

Allergens- shell fish

Salmon £5.40

Beetroot puree, lemon gel, horseradish cream, beetroot pearls

Allergens- Fish, dairy

Goats cheese mousse £4.85

Candid beetroot, mustard dressing, pickled pear, toasted pine nuts

Allergens- mustard seed, nuts, dairy

Chicken Caesar Salad £5.20

Caesar dressing, parmesan crisp, anchovy, micro herbs, baby gem

Allergens- Dairy, fish

Lunch Menu

Soup of the Day £5.95

Crusty Bread

Brie and Grape Sandwich £6.95

Vegetable crisps, salad

Sirloin Steak Sandwich £8.95

Blue cheese, onion jam, wholegrain mustard mayonnaise, vegetable crisps, side salad

Lincolnshire 8oz Ring Sausage £8.95

Onion gravy, sugar snaps, parmesan and herb mash

Burger and Chips £8.95

Pickles, tomatoes, rocket, chips, salad

Gammon and Fries £9.20

Crispy poached eggs, pineapple fluid gel, mixed leaves

Carbonara Tagliatelle £7.95

Lardons, artisan garlic bread, parmesan

Mains

Orchard Free Range Belly Pork £15.95

Black pudding, Scallop, Pickled Apple, Crispy Cabbage, Cider and Cream Sauce, Apple Mash

Confit Gressingham Duck leg £16.50

Braised red cabbage, Brandy soaked Cherries, Pistachio sand, Cherry Fluid Gel, Fondant Potato, Jus

Baked Hake fillet £14.95

Seasonal Baby Vegetables, Rosti Potato, Parmesan and Bacon Sauce.

Butternut Squash Risotto £9.95

Crispy Poached Egg, Parmesan Crisp, Beetroot Puree, Pea Shoots and Edible Flowers

10oz Locally Sourced Welsh Black 30 Day Dry Aged Ribeye £17.95

Vine or Cherry Tomato, Smoked Mash, Flat mushroom, Rocket Salad and Red Wine Reduction and Jus

Also Please see specials board or Alternatively Please ask a member of staff

Desserts with a Twist

Cheese & Biscuit

Dehydrated goats curd mousse, pickled Walnut paste, celery, per las, perl wen and quince gel

Strawberries & Cream

Champagne and Strawberry jelly, sweet basil meringue, clotted cream and white chocolate cones, fresh strawberries

Pineapple Cheesecake

Pineapple crisp, white chocolate paint, vanilla white chocolate cone and Bacardi & Passion fruit sorbet, pineapple fluid gel

Deconstructed Cappuccino

Chocolate fondant, malt biscuit, vanilla foam, salted caramel and vanilla ice cream.

Why not adding a Tia Maria Espresso with this dessert for extra £ 2.10

We are recommending as a Dessert Wine our Muscat de Rivesaltes or our selection of paired cocktails please speak to our staff for more details

All Desserts Cost £6.50