



## DINNER MENU

### Starters

**Soup of the day £6.00**

Freshly made daily

**Fish cakes £7.95**

Salmon fish cakes served with a sweet chilli sauce and rocket salad

**Traditional prawn cocktail £7.95**

Iceberg lettuce with baby and tiger prawns, cherry tomato and Marie rose sauce

**Trio of beetroot salad £6.95**

Goats curd mousse and a trio of beetroot, with aged balsamic dressing and wild rocket

**Lamb sweetbreads £7.50**

Sauteed lamb sweetbreads served with a pea puree, and woodland mushrooms

**Char grilled tender stem broccoli salad £6.95**

Served with chilli, garlic and spring onion dressing

**Seared scallops £9.00**

Lightly seared scallops served with cauliflower puree, confit apples and lemon syrup

**Honey roasted figs and Burrata cheese £8.50**

A salad of watercress, Parma ham, burrata cheese and figs roasted in honey

### Main courses

**Seared stone bass £22.00**

Celeriac puree, spring greens, sweet potato cake and sauce vierge

**Slow cooked confit duck leg £18.00**

Braised Puy lentils, crushed new potatoes and orange jus

**Catch of the day £15.00**

Please ask for today's special

**Spinach and feta cheese risotto £14.00**

With shaved vegetarian hard cheese

**Corn-fed chicken breast £18.00**

Purple sprouting broccoli, wilted spinach and a sweet corn puree, almond jus

**Celebration of British lamb to share £48.00**

Lamb rump, braised shoulder, cutlets, and a lamb sausage served with aubergine caviar, dauphinoise potatoes and seasonal vegetables

**Butterbean and pepper fricassee £12.00**

spring onion and sesame seed dressing and pok choi salad (vegan)

### From the grill

**8 oz. English sirloin £24.00**

Chargrilled to your liking and served with grilled tomato, flat mushroom and triple cooked chips

**Smoked tofu steak £14.00**

Watercress, orange and hazelnut salad

**Calves liver £18.50**

Chargrilled and served with smoked bacon and colcannon potatoes, onion sauce

**Scottish salmon darne £21.00**

seasonal greens, baby new potatoes and hollandaise

### Side dishes £ 3.60 each

Minted garden peas

Spring greens with crispy garlic shavings

Buttered broccoli with toasted almonds

Steamed carrots with caraway seeds

Rocket and parmesan salad

Triple cooked chips

Steamed baby potatoes and dill

Creamed mashed potato

Garden salad

Prices include VAT

**If you have any food allergies or intolerances please speak to your waiter**