Starters

Soup of the day 6.5
Charred broccoli and ash coated goats cheese salad, quince jelly and pear 8
Seabass ceviche and avocado, served with caramelised oranges 9.5
Textures of cauliflower, apple, raisins and Cheddar 7.5
Crispy pork belly, black pudding bon-bon 8.5
Pressed confit duck and savoy cabbage, pickled mushrooms, and toasted pumpkin seeds 9.5
Grilled sardines with a tomato and red onion salad, paprika mayo and ciabatta croute 7.5
Tuna Nicoise salad 7

Spring specials

Lamb sweetbreads with pea puree watermelon and anchovies 11
Fillet of beef wellington 29
Glazed lemon tart with sorbet 7.5

Mains

Chicken and chorizo Ballentine, spring green risotto and parmesan crisp 17.5
Seared Scottish salmon fillet, with a maple syrup glaze and toasted sesame seeds 19
Herb crusted lamb rump, Mediterranean grilled vegetables, fondant potato and rosemary sauce 23
Smoked haddock fillet, poached free-range egg, potato cake and grain mustard beurre blanc 18
Gressingham duck supreme, Hasselback potatoes, fine beans, carrot puree and charred shallots 19
Wild mushroom risotto, parmesan shaving and wild rocket 15

From the Grill

28-day aged English sirloin, triple cooked chips and peppercorn sauce 24
Sea bass fillet, baby potatoes spring greens and sauce vierge 18.5
Calves liver and smoked bacon, onion gravy, herb mash and sauteed cabbage 18
Halloumi, aubergine and courgette and red pepper salad, pesto sauce 14.5

Sides

3.75 each or any three for 9
New potatoes; Creamed mash; Triple cooked chips
Steamed carrots and caraway seeds
Minted peas
Spring greens
RSM Spring salad, yogurt dressing
Wild rocket and parmesan

Prices include VAT
If you have any food allergies or intolerances, please speak to your waiter
**DESSERTS**

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit of the forest crumble, clotted cream</td>
<td>7.5</td>
</tr>
<tr>
<td>Chocolate brownie, vanilla ice cream and sour cherries</td>
<td>8.5</td>
</tr>
<tr>
<td>Orange and olive oil cake, lemon curd and raspberries</td>
<td>7.5</td>
</tr>
<tr>
<td>Vanilla Crème Brulee</td>
<td>7.5</td>
</tr>
<tr>
<td>Fresh fruit platter with lemon sorbet</td>
<td>8</td>
</tr>
<tr>
<td>Selection of ice creams and sorbets</td>
<td>6.5</td>
</tr>
<tr>
<td>Cheese platter with home-made fruit chutney, celery and figs</td>
<td>9</td>
</tr>
<tr>
<td>Coffee and chocolate mints</td>
<td>3.2</td>
</tr>
</tbody>
</table>