



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

Fruit of the forest crumble, clotted cream	7.5
Chocolate brownie, vanilla ice cream and sour cherries	8.5
Orange and olive oil cake, lemon curd and raspberries	7.5
Vanilla Crème Brulee	7.5
Fresh fruit platter with lemon sorbet	8
Selection of ice creams and sorbets	6.5
Cheese platter with home-made fruit chutney, celery and figs	9

Coffee and chocolate mints 3.2