

Dining Menu

Served Monday through Friday 12.00 - 20.00

Starters

Pressed confit ham hock terrine red onion marmalade & toasted brioche **8.5**

Marinated aubergine, pepper & courgette salad with charred halloumi, basil oil & balsamic glaze (V) **7.75**

Salmon & herb fish cake chargrilled asparagus, lemon butter sauce **8.8**

Chargrilled chicken Caesar salad garlic croutons, fresh anchovies, & soft-boiled barn egg **8**

Homemade soup of the day **6.5**

Potted shrimp & salmon cocktail topped with nutmeg butter; ciabatta crisp **9**

Main Course

Sauteed fillet of seabass, new season asparagus, confit shallots, lemon fondant potato, shellfish oil, & lobster beurre blanc **23**

Honey and mustard glazed pork fillet, pea puree, hasselback potato & redcurrant sauce **17.5**

Pot -roasted fillet of cod with grain mustard potatoes, creamed leeks, oyster mushrooms **21**

Corn fed chicken with braised spring greens, beetroot puree, confit potato, truffle sauce, prosciutto crisp **18.5**

Pea, asparagus & mushroom risotto topped with vegetarian hard cheese & feta (V) **14.5**

21 day aged English sirloin steak, herb crusted tomato, grilled portobello mushroom & bearnaise sauce **26.5**

Desserts

Dark chocolate torte, cherry compote & vanilla cream **8.8**

Pimms summer pudding with clotted cream & mint crisp **8**

Blood orange cheesecake burnt orange segments & Cointreau syrup **8**

Stilton with plum chutney, grapes, crackers **9**

Fresh fruit salad, served with a lemon sorbet **7**

Three scoops of ice cream or sorbets from our daily selection **7**

If you have any food allergies or intolerances, please speak to one of the service team.