



TO START

CHICKEN BON BONS £8

coriander emulsion, bacon mayonnaise and charred radish

SMOKED DUCK £10

crispy capers, potato puree, pickled blackberries, red wine jus **GF**

BEETROOT TARTARE £7

apple, golden baby beetroot, watercress, basil foam, candied walnuts **VE GF**

PAN FRIED SCALLOPS £12

pineapple and chilli salsa, mango dressing **GF**

GOATS CHEESE MOUSSE £7

poached egg, chive cream sauce **V**

GIN CURED SALMON £12

coriander mayo, fresh micro herbs **GF**

MAINS

CHICKEN BALLOTINE £18

sage and sausage stuffing, potato pavé, baby carrots and red wine jus

RACK OF LAMB £24

potato bon bon, black garlic emulsion, purple sprout broccoli and red wine jus **GF**

SWEET POTATO COURGETTES £16

smoked applewood cheddar, chilli jam, charred baby gem and pickled radish **V**

OVEN BAKED COD £18

chorizo, creamed avocado, parmentier potatoes, garlic cream

MISO GLAZED CAULIFLOWER £16

miso sauce, charred baby leeks, crispy potatoes **VE GF**

PAN FRIED MONKFISH £18

sweet potato fondant, pak choi, creamy thai sauce

Members receive 10% discount

when paying with their lodgement card

V VEGETARIAN **VE** VEGAN **G** GLUTEN FREE

We endeavor to cater for all allergies and dietary requirements however we cannot guarantee our dishes are 100% free of any specific allergen. Please inform your server before ordering of any dietary requirements or allergies

