

# SAMPLE MENU



## Starters

Seasonal soup, fresh bread £6.00

Gin & cucumber cured salmon gravlax, roasted beets & cucumber gel £7.50

Vegan platter, pomegranate & tarragon bulgur wheat, sesame & garlic hummus, cumin fried bean paste, toasted pita bread £7.50

Duck spring roll, sautéed spring onion & bean sprouts, hoisin sauce £7.00

Coconut & chilli tiger prawns, julienne carrots, spring onion, spicy sweet chilli sauce £7.25

Buffalo mozzarella salad, heritage tomatoes, basil pesto & balsamic glaze £7.50

Walnut Greek style salad, mango, pomegranate and tarragon dressing £6.75

## Mains

Pan fried seabass, new potatoes, braised fennel & French beans, sorrel fish velouté, £15.50

Tomato & coconut butterbean cassoulet, rustic sourdough croutes, basil pesto, lemon shavings £12.00

Pan fried duck breast, creamy vanilla mash potato, wild mushroom & kale fricassee, plum glaze £19.50

Aspall braised pork belly, garlic & thyme stuffed tenderloin, fondant potato, black pudding puree, baby vegetables, crackling, jus £17.00

Gnocci clam chowder, smoked streaky bacon, pan fried tiger prawns, samphire, squid ink crumb, salmon caviar £15.50

Porcini & wild mushroom risotto, broad beans, wild rocket, parmesan, truffle oil £13.00

Thai roasted lamb rump, kohlrabi & papaya salad, toasted peanuts £17.50

Beef wellington, fondant potato, pea puree, baby vegetables, jus £30.00

Sirloin steak 10oz, field mushrooms, vine tomatoes, hand cut chips, choice of peppercorn or blue cheese sauce £26.00

### Sides £3.75

- ~ Green beans with bacon & shallots
- ~ Fingerling potatoes, butter & fresh herbs
- ~ Greek salad

### Sides £3.50

- ~ Creamy mash
- ~ Garden salad
- ~ Hand cut chips

#### ***Food allergies and intolerances:***

*Please ask a member of staff if you require information on the ingredients in the food we serve.*

***Please note:*** No smoking of any kind is permitted in the restaurant.

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## Puddings

£6.50

Crème de cassis & summer fruit trifle, Chantilly cream

Apple & rhubarb crumble, crème anglaise or vanilla ice cream

Salted caramel & chocolate cheesecake, brandy truffle

Vanilla creme brulee, raspberry shortbread

Baileys panna cotta, chocolate sauce & amaretti crumbs

Vegan & gluten free warmed chocolate cake, chocolate sauce, dairy free vanilla ice cream

Cheese selection, mixed crackers, celery, grapes, fig relish £7.75

## Ice cream & sorbet

## Dessert wines

Please ask for our wine list

## Hot drinks

### **teapigs,**

Tea for 1 £2.55      Tea for 2 £4.10

Everyday Brew  
Darjeeling Earl Grey  
Mao Feng Green Tea  
Super Fruit  
Chamomile Flower  
Peppermint Leaves  
Lemon Ginger

Chocolate & Mint  
Jelly & Ice Cream  
Honeybush & Rooibos (naturally caffeine free)  
Rooibos Crème Caramel (naturally caffeine free)  
Spiced Winter Red Tea  
Silver Tips White Tea

Cafetiere of coffee £2.95

Espresso single £1.80 double £2.50

Americano £2.00

Cappuccino £2.50

Latte £2.60

Macchiato £2.60

Flat white £2.75

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