



## A la Carte Menu

### Starters

Home-made Soup – <i>sourdough, butter</i>	£ 6 v poss gf
Smoked Chicken Terrine – <i>plum chutney</i>	£ 7.5 gf
Pan-seared Scallops – <i>spicy sweet corn chowder, char-grilled corn, micro coriander</i>	£ 10.5
Merquez Sausages – <i>mint, spring onion, cherry tomato, Israel cous-cous salad, salsa verde</i>	£ 8
Oat & Chick Pea Dumplings – <i>herb tomato sauce, grated Violife mozzarella, micro herbs</i>	£7 vegan gf

### Main Courses

Slow-cooked Pressed Pork Belly – <i>spelt, pearl barley, butternut squash, spinach &amp; kale risotto</i>	£ 17 gf
Garlic & Rosemary Rump of Lamb- <i>pomme Anna, tenderstem broccoli, redcurrant jus</i>	£ 21 gf
Pan-fried Seabass Fillet – <i>samphire, saffron cockles, mussels, mini pommes broth</i>	£ 17.5 gf
Pesto Zucchini Noodles – <i>burst cherry tomatoes &amp; vegan Parmesan</i>	£ 14 vegan
10oz 28 Days Rib-eye Steak– <i>double cooked chips, chimichurri dressing, classic Caesar salad, crispy bacon, soft boiled egg, crouton, Parmesan</i>	£ 26 gf

Marinated olives £3	Steamed Greens £3	Buttered new potatoes £3.5
Rocket, Sun-blushed £4	Double Cooked Chips £3	Kale, Pomegranate, Tender £4.5
Tomato Parmesan Salad		Broccoli, Sweet Potato Salad

*Service is discretionary, although a suggested 10% will be added for parties of 8 or more*

*We cook fresh to order, so if you have particular preferences, please ask (eg dietary or other requirements or small portions) If there any aspects of your experience that you are not happy with, please speak to the manager so that we can put it right.*

*Complaints cannot always be retrospectively dealt with.*

*v vegetarian dishes      gf dishes that **can** be gluten free*

*NB: while we follow best practice, we cannot guarantee no cross-contamination (eg nuts, gluten etc)*