



## A la Carte Menu

### Starters

Home-made Soup – <i>sourdough, butter</i>	£ 6 v poss gf
Pressed Pork Shoulder Terrine – <i>pickled baby onion, pickled root, mustard purée, grilled sourdough</i>	£ 7 poss gf
Oven-baked Scallops – <i>baby leek, chervil, red onion &amp; lemon butter</i>	£ 10.5 gf
Scotch Duck Egg – <i>mustard vinaigrette, watercress salad</i>	£ 8.5
Roast Beetroot, Walnut Granola, Whipped Goats' Cheese Salad	£ 7 v gf

### Main Courses

Duo of Pork – <i>slow-cooked pork belly, brawn bon-bon, pickled red cabbage, mash, red wine jus, crackling</i>	£ 17 poss gf
Pan-seared Rump of Lamb- <i>parsley, peas, broad beans &amp; lavender risotto, rich red wine jus</i>	£ 21 gf
Pan-fried Salmon Fillet – <i>sampshire, heritage tomato, lemongrass &amp; coriander salsa</i>	£ 16 gf
Portobello Mushroom & Feta Cheese Fritters – <i>smoked paprika grilled chunky aubergines, red pepper, red onion, tomato, crème fraiche</i>	£ 14 gf
10oz 28 Days Sirloin Steak– <i>double cooked chips, chimichurri dressing, kale, pomegranate &amp; tender broccoli salad</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 are 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)*