

WHILE YOU WAIT

Homemade Focaccia (VE) <i>Olive Oil and Balsamic</i>	£5.00
Homemade Flatbreads (VE) <i>Hummus and Olives</i>	£6.00

STARTERS

Whipped Ricotta Mousse *espeche of spring vegetables, tomato consommé, focaccia croutes & tabasco compressed yellow tomatoes (V)*

Cream of Mushroom Soup *parmesan cheese bite & pickled wild mushrooms (V)*

Pan Roast Pigeon Breast *salt baked heritage carrot, carrot & vanilla purée, pickled blackberries, savoury soil and linseed crackers*

Soy & Ginger Cured Salmon *broccoli couscous, lime gel & smoked beetroot*

MAINS

Roast Duck Breast *black bean sauce, charred broccoli, duck fat potato dumpling, pickled jalapeno & spring onions*

Butter Poached Brill *new season asparagus, fermented pearl barley & wild mushroom risotto, wilted spinach, kombu & salmon roe beurre blanc ****Supplement £5.00*****

Spring Vegetable & Toasted Yeast Tartlet *lemon chickpea purée, confit onions, slow poached duck egg, pea shoot dressing & parmesan crisp (V)*

Chicken Ballotine *sage and onion stuffing, smoked truffle mashed potato, buttered carrots, crispy chicken skin & chicken sauce*

GRILL

All served with a garlic & thyme field mushroom, slow roast tomato, onion rings, triple cooked chips and rocket salad.

10oz Barnsley Chop	**Supplement £5.50**
10oz Rump Steak	**Supplement £7.50**
10oz Rib-Eye	**Supplement £8.50**
Chargrilled Chicken Breast (GFO)	**Supplement £3.50**

Why not add a sauce to your steak for £2.00 – Peppercorn or Blue cheese

SIDES

Homemade Triple Cooked Chips	£3.50
Skin on Fries	£3.25
Skinny Fries, Truffle Oil and Parmesan	£4.50
Onion Rings	£3.00
House Salad	£3.00
Rocket and Parmesan Salad	£3.50
Mixed Vegetables	£3.50

If you have any allergies or specific dietary requirements, please inform a member of the team when placing your order and our chefs will do their best to cater for your needs.

(V) – Vegetarian (VE) – Vegan (GFO) – Gluten Free Dishes that are (or can be adapted to be)

DESSERTS

Dark Chocolate & Milk Stout Sponge *cherry & lime jam, chocolate crèmeux, coffee infused cream cheese, vanilla ice cream & crunchy granola*

Rhubarb & White Frangipane *rhubarb & custard ice cream*

Hazelnut Praline Custard Tart *clotted cream ice cream & sesame seed tuille*

Cheese and Biscuits *apple, grapes, celery and farmhouse chutney* ****Supplement £3.50****

2 Courses for £25 or 3 Courses for £30

****All inclusive packages will carry a surcharge for any grill items that are ordered. Please see prices above****

***Vegan & GF Options Available, please see a member of the team**