



This Week's Dining Menu



available from Thursday to Saturday 18.00 to 21.00

Each week we offer a selection of dishes that showcase seasonal ingredients at their best.
Below is a SAMPLE of the kind of dishes that our Chef will be offering.

TO START

Bouillabaisse £8.50

a selection of fresh fish in a shellfish bisque with lemon aioli (g)

Pork Terrine wrapped in Parma Ham £7.50

with an apple and port puree (g)

Goat Cheese Panna Cotta with Walnut Crumb £6.50

served with honey roasted figs and a pea tuile (v,g)

MAIN COURSES

French Trimmed Lamb Rack £18.95

served with sweet potato galette, spinach puree, parsnip crisp and white wine jus (g)

Poached Cod Loin with a Shellfish Sauce £16.95

served with roasted baby carrots, sauté clams, crushed new potatoes and samphire (g)

Spring Vegetable Tarte Tatin £12.95

served with carrot puree and sauté spring greens (v)

TO FINISH

Chocolate Mousse Cake £8.50

served with raspberry sorbet and cocoa coral tuile (v)

Apple Tortellini in Sugar Syrup £7.25

served with honeycomb ice cream (v)

Carrot Cake £6.50

served with fresh berries and cream (v)



All our food is cooked to order from fresh ingredients. The kitchen team thank you for your patience
Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Please ask a member of staff for more information

Discretionary Service is not included – but much appreciated when given

(v) = vegetarian; (g) = gluten free; (gr) = gluten free on request; (ch) = half price child portion available