

STARTERS

- Salt cod croquettes**, harissa pickled cucumber and basil oil £7.50
- Crispy pork belly**, roasted apple puree and balsamic jus (GF) £7.00
- Turkish baked aubergine**, tahini dressing and tabbouleh (V/GF) £7.00
- Welsh rarebit** topped field mushroom, truffled celeriac puree and sourdough (V) £7.50

MAINS

- Grilled flat iron steak**, skin on fries, watercress and Bearnaise sauce (GF) £19
- Pan fried sea bass**, Jerusalem artichoke puree, buttered ratte potatoes and sauteed cavolo nero (GF) £15
- Guinea fowl supreme**, Forestier vegetables Parmentier potatoes and porcini veloute (GF) £18
- Beetroot and root vegetable wellington**, greens and baked king oyster (V) £15

DESSERTS

- Baked honeycomb pudding**, ginger butterscotch and clotted cream £6.50
- Blackberry mousse**, white chocolate creme fraiche and meringue (GF) £6.50

evening menu