

£39.50

**PRAWN COCKTAIL**

avocado, cos lettuce, marie rose sauce **NG**

**STRACCIATELLA MOZZARELLA  
AND HERITAGE TOMATO SALAD**

slow roasted tomato and vincotto bruschetta **V**  
*(vegan stracciatella option available)*

**CHICKEN LIVER PARFAIT**

apricot and thyme chutney, toasted sourdough

**ENGLISH WATERCRESS AND POTATO SOUP**

vegan cream **VE, NG**

\* \* \*

**GRILLED TUNA NICOISE**

jersey royals, kalamata olive, pickled lemon, egg, green bean &  
blushed tomato salad **NG**

**ROASTED PORK BELLY**

crackling, colcannon potato, tender stem broccoli, grain mustard jus,  
toasted sage **NG**

**ROASTED CHICKEN BREAST**

sweet potato puree, savoy cabbage, pancetta,  
wild mushroom cream

**ROAST SUMMER SQUASH RISOTTO**

vegan stracciatella mozzarella, pumpkin seeds  
& toasted sage **VE NG**

**SIRLOIN STEAK**

fries, garlic & tarragon butter *(£10 supplement)*

\* \* \*

**VANILLA CRÈME BRULÉE **NG****

**DARK CHOCOLATE BROWNIE**

*girottine cherries, vanilla ice cream* **NG (Vegan Option Available)**

**SELECTION OF ICE CREAM AND SORBETS**

**NG (Vegan Option Available)**

**V** vegetarian **VE** vegan **NG** non-gluten

£49.50

**PRAWN COCKTAIL**

avocado, cos lettuce, marie rose sauce **NG**

**STRACCIATELLA MOZZARELLA  
AND HERITAGE TOMATO SALAD**

slow roasted tomato and vincotto bruschetta **V**  
*(vegan stracciatella option available)*

**CHICKEN LIVER PARFAIT**

apricot and thyme chutney, toasted sourdough

**ENGLISH WATERCRESS AND POTATO SOUP**

vegan cream **VE, NG**

**KING SCALLOPS**

garlic and herb crust

\* \* \*

**GRILLED TUNA NICOISE**

jersey royals, kalamata olive, pickled lemon, egg, green bean & blushed  
tomato salad **NG**

**ROASTED PORK BELLY**

crackling, colcannon potato, tender stem broccoli, grain mustard jus,  
toasted sage **NG**

**ROASTED CHICKEN BREAST**

sweet potato puree, savoy cabbage, pancetta,  
wild mushroom cream

**ROAST SUMMER SQUASH RISOTTO**

vegan stracciatella mozzarella, pumpkin seeds  
& toasted sage **VE NG**

**SIRLOIN STEAK**

fries, garlic & tarragon butter

**SEAFOOD LINGUINE**

prawns, clams, mussels, chilli and garlic

\* \* \*

**VANILLA CRÈME BRULÉE **NG****

**DARK CHOCOLATE BROWNIE**

griottine cherries, vanilla ice cream **NG (Vegan Option Available)**

**SELECTION OF ICE CREAM AND SORBETS**

**NG (Vegan Option Available)**

**CHEESECAKE**

fresh raspberries & raspberry coulis **V**

**V** vegetarian **VE** vegan **NG** non-gluten