

## A LA CARTE

Monday to Saturday 6.30pm-9.00pm

### STARTERS

TORCHED MACKEREL £7.25  
grapefruit & herb salsa, pine nut & dill

PAN FRIED BRILL £8.50  
braised fennel, caper, tarragon, orange butter

SPICED VENISON CARPACCIO £8.95  
wild garlic mayonnaise, house pickles, toasted brioche

PEA & RICOTTA TORTELLINI £8.50  
charred asparagus & broad beans

### MAIN COURSES

PAN SEARED RUMP OF LAMB £19.75  
lamb belly bacon, pommes ana, garden peas, wild garlic

NORTH ATLANTIC COD £18.50  
roast broccoli, foraged sea herbs, mussel cream sauce

SLOW COOKED PORK BELLY £18.95  
roasted celeriac, rhubarb & radish

POTATO, MUSHROOM & COURGETTE TERRINE £17.00  
brie custard, toasted hazelnut dressing

### DESSERTS

MEADOW SWEET DRIZZLE CAKE £7.95  
fresh strawberries, creme patissiere

DARK CHOCOLATE DELICE £8.25  
orange puree, orange meringue

WHITE CHOCOLATE PANNA COTTA £7.25  
rhubarb sorbet, woodruff sugared almonds

CHEESE BOARD £10.50  
selection of 4 English cheeses, chutney & bread  
(£2.00 supplement for residents on dinner. bed & breakfast basis)

We have full detail of the specified 14 allergens contained in each dish on our menu If you would like this information please ask a member of staff