

DINNER

WHILE YOU WAIT

HOMEMADE BREAD BOARD £5.95
seaweed butter, confit pork butter

STARTERS

WILD GARLIC POACHED POLLOCK £7.50
pickled seaweed, clams, wild garlic, nettle, nori broth

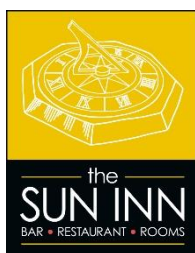
HAND PICKED CRAB £7.95
compressed cucumber, radish, pickled chive, nasturtium, brown crab mayonnaise

SPICED BEEF CARPACCIO £7.95
confit egg yolk, pickled beetroot, blue cheese, smoked walnut, watercress

CHARRED ENGLISH ASPARAGUS £6.75
whipped goat's cheese, puffed wild rice, viola

EWES CURD RAVIOLI £6.95
garden peas, pickled shimeji, citrus pea juice

SLOW COOKED PORK BELLY £7.50
pickled rhubarb, beurre noisette, almonds, sorrel



MAINS

ROAST LAMB RUMP £17.95

garden peas, lemon & courgette puree, potato skin crisps

CHALK STREAM TROUT £15.95

broccoli, roast stem, mussels, confit potato

PAN FRIED BLACK BREAM £14.95

braised lettuce, charred fennel, spinach dill emulsion, lemon butter

SIRLOIN OF BEEF £18.95

sticky cheek, spinach, spring onions, smoked mashed potato, charred wild garlic

PAN ROAST CHICKEN BREAST £15.75

potato rosti, asparagus, radish, broad beans, thyme jus

HERB GNOCCHI £13.50

charred aubergine, aubergine caviar, brie custard, celery

8oz 28 DAY SIRLOIN STEAK £22.95 (£5.00 supplement for residents on dinner, bed & breakfast)

onion rings, Portobello mushroom, triple cooked chips, peppercorn sauce

SIDES

MIXED GREENS £3.95

SMOKED MASHED POTATO £3.95

SPRING SALAD £3.95

TRIPLE COOKED CHIPS BACON AIOLI £4.50

BUTTERED HERB NEW POTATOES £3.95

TRIPLE COOKED CHIPS £3.95

BRAISED LETTUCE £3.95

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