

## 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

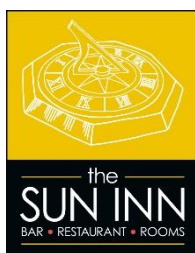
**HAND PICKED CRAB £7.95**  
elderflower, sorrel, radish, brown crab tuile

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

**HERITAGE TOMATO £6.75**  
goat's cheese, cucumber sorbet, Thai basil

**ST JAMES RAVIOLI £6.95**  
garden peas, pickled shimeji mushrooms, citrus pea juice

**SLOW COOKED PORK BELLY £7.50**  
gooseberry caramel, pickled green strawberry, almond, nasturtium



## MAINS

ROAST LAMB RUMP £17.95

garden peas, lemon & courgette puree, potato skin crisps

CHALK STREAM TROUT £15.95

broccoli, cockles, crab bisque, sea herbs

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, wild garlic

PAN ROAST CHICKEN BREAST £15.75

confit leg ragout, borlotti bean, rainbow chard

SWEET POTATO & BEETROOT RISOTTO £14.50

hazelnut, watercress, pickled golden beetroot

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

BROCCOLI & ROASTED HAZELNUT £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