# DINNER MENU 

6pm - 8.30pm

## Starters

Homemade soup of the day (v) $£ 7$
Warm artisan bread, salted Alderney butter

## Spinach and mozzarella arancini (v) £7

Tomato and basil sauce, rocket salad
Confit of chicken and wild mushroom terrine $£ 7$ Toasted sourdough, prosciutto crisp, apple purée

Warm smoked Gressingham duck breast $£ 13$
Sweet potato purée, pomegranate, baby leaf salad
Spicy king prawns $£ 13$
Toasted sourdough, sweet chilli sauce

## Scottish smoked salmon $£ 14$

Horseradish cream, crispy capers, lemon
Mains
Spring vegetable gnocchi (v) £16
Tomato pesto, parmesan
Line caught sea bass $£ 18$
Green beans, new potatoes, lemon, fennel, sauce vierge
Chicken breast $£ 20$
Wild mushrooms, buttered carrots, creamed potatoes, pan jus
Atlantic salmon fillet $£ 22$
Crushed new potatoes, wilted spinach, prosecco, pan jus
Rump of lamb $£ 22$
Courgette, minted garden peas, sautéed potatoes, pan jus
Slow braised beef cheek $£ 24$
Glazed carrots, fondant potato, red wine jus

## Grilled 224g* sirloin steak $£ 25$

Cherry tomatoes, flat mushroom, French fries, sauce of your choice

Sides $£ 4.5$ each
French fries
Green salad
Mashed potatoes
Mixed green vegetables
Creamed spinach


# DESSERT MENU 

## Grilled peaches $£ 7$

Raspberry sorbet, pomegranate, mango coulis

## Sticky toffee pudding $£ 7$

Vanilla ice cream
Selection of ice cream and sorbets $£ 7$
Three scoops

## Raspberry cheesecake $£ 8$

Chantilly cream and berry coulis
Apple crumble sundae $£ 9$
Vanilla ice cream
Selection of cheeses $£ 12$
Grapes, oatcakes, onion chutney, celery

