



DINNER MENU



NIBBLES

MIXED MYKONOS OLIVES £4 **GF**

HOMEMADE FOCACCIA BREAD WITH EXTRA VIRGIN OLIVE OIL AND APPLE BALSAMIC £4

SPICED ROAST ALMONDS £3

BLACK TRUFFLE SAUCISSON SEC £4.50

GRILLED HALLOUMI WITH SWEET CHILLI SAUCE £4.50
GF

STARTERS

GRILLED GOATS CHEESE, ROASTED PEACH, POMOGANATE MOLASSES AND WATERCRESS £8.50
V GF

PIGEON AND CHICKEN TERRINE, PICKLED SOUR CHERRIES, BACON DRESSING AND TOASTED BRIOCHE £9

PORK BELLY BITES, SESAME SOY DIPPING SAUCE, HOT AND SOUR SALAD £8.50 **GF**

LIME AND VODKA MARINATED TORCHED MACKEREL FILLET, DILL AND WASABI PANNA COTTA, APPLE AND TOMATO £9

A CRISP ONION BHAJI ON SPICED CAULIFLOWER PUREE, CORIANDER OIL, LIME PICKLE AND POPPY SEEDS £7.50 **V GF**

BEETROOT CARPACCIO WITH VEGAN FETA, YUZU DRESSING, FENNEL SEEDS, DATE AND OLIVE TAPENADE £7.50 **VG**

SEARED SCALLOPS, JERUSALEM ARTICHOKE, BLACKPUDDING CRUMBLE AND SALSA VERDE £11

PERNOD AND SEAWEED MOULES MARINIÈRE WITH FRENCH BREAD £10

MAINS

SLOW COOKED RUMP OF BEEF, BOULANGÈRE POTATO, SEARED HISPSI CABBAGE, PEPPER SAUCE £21

PAN ROASTED HAKE FILLET, A CLAM CHOWDER, PRESERVE LEMON GREMOLATA £22

BRAISED PORK CHEEKS, IRISH BOXTY POTATO, ROASTED PEAR, MERLOT GLAZE, SMOKED CRISPY CRACKLING GOLDEN RAISINS £21 **GF**

TOASTED FREGOLA, JERUSALEM ARTICHOKES MINT PESTO, TOASTED CASHEWS £15 **VG V**

PAN SEARED FILLET OF SEA BREAM, OLIVE OIL NEW POTATOES, SMOKED PAPRIKA TOMATO GAZPACHO, PADRONS AND GREEN GARLIC MAYO £20 **GF**

ROASTED DUCK BREAST, CONFIT GARLIC POMME PUREE, RED WINE BLACK TREACLE GLAZE £24 **GF**

JAMAICAN JERK SPICED AUBERGINE, RICE AND BEANS, BURNT PINEAPPLE SALSA £17 **VG V GF**

ROAST CHICKEN SUPREME, PATATAS BRAVAS, MAPLE CHORIZO, BLACK PLUM MOLASSES £19

SIDES

ROCKET AND PARMESAN SALAD BALSAMIC AND OLIVE OIL DRESSING £4.50 **GF**

TENDERSTEM BROCCOLI WITH CAESAR DRESSING £4.50
GF

ROAST CHANTENAY CARROTS WITH HONEY BUTTER £4.50 **GF**

FINE GREEN BEANS WITH CHIMMICHURRI £4.50 **GF**

SKINNY FRIES WITH PARMESAN AND TRUFFLE £5 **GF**

DESSERTS

CHILLI CHOCOLATE BROWNIE, BEETROOT AND BLACKBERRY, BANANA SUGAR £8.50

GRILLED PINEAPPLE, MINT SYRUP, COCONUT ICE CREAM, CANDIED PINK PEPPER £7 **GF**

TREACLE TART, RUM ANGLAISE, ORANGE AND GINGER COMPOTE, CORNISH CLOTTED CREAM £8

STRAWBERRY AND BLUEBERRY ETON MESS £7.50 **GF**

YOGHURT PASSIONFRUIT PANNA COTTA, MANGO AND BLACK PEPPER SHORTBREAD **VG** £8

SELECTION OF CHEESES WITH CRACKERS AND CHUTNEY, VINTAGE CHEDDAR, CRICKET ST THOMAS BRIE AND STILTON £10.50

GF- GLUTEN FREE
V- VEGETARIAN
VG- VEGAN

PLEASE INFORM US OF ANY FOOD INTOLERANCES OR ALLERGIES AS YOUR SAFETY IS OUR CONCERN

*Please be advised there is an optional service charge included.