

## First Course

Summer Minestrone Soup, Tomato Vinaigrette £7.00

Twice Baked Cheese Souffle Heritage Tomatoes, Feta, Broad beans, Rocket, Balsamic £8.00

> Crab, Fennel & Orange Ceviche Crispy Duck Egg, Ginger Scone £8.50

Spiced Fillets of Goosenargh Chicken Red Pepper Humous, Watercress £8.00

Scottish Smoked Salmon Red Onion. Lemon Crème Fraiche £8.50

Fillet of Beef Carpaccio Capers, Parmesan Shavings, Truffle Oil £11.00

## Main Course

Roasted Monkfish Lemon & Basil Pearl Barley, Samphire, Fresh Salsa £23.00

Pan Fried Fillets of Sea Bass Crushed New Potatoes, Braised Fennel, Saffron Cream £23.50

> Asparagus L Pea Tortellini Charred Asparagus, Pea Cream, Pea Shoots £17.50

Lamb Cannon Saltimbocca Gratin Potato, Confit Carrot, Minted Red Wine Sauce £27.00

Orange Glazed Breast & Confit Leg of Duck Fondant Potato, Roast Spiced Cauliflower, Orange Sauce £25.00

Char Grilled 80z Fillet of Beef
Hand Cut Chips, Portobello Mushroom, Vine Ripened Cherry Tomatoes, Peppercorn Sauce
(Alternatively Surf & Turf with King Prawns & Garlic Butter -£5.50 Supplement)
£29.50

## Side Orders

Hand Cut Chips £3.50
Buttered Seasonal Vegetables £3.50
Creamed Mash Potato £3.50
Seasonal Salad £4.00
Honey Glazed Chantenay Carrots £3.50

We Have a Full List of Allergens for Each Dish (Available on Request)