



A LA CARTE MENU

Starters

48hr Pork Belly, Miso Glaze, Tiger Prawn and Melon Sorbet - £10.50

Baked Seabass with Focaccia Crumbs, Red Pepper, Olives,
Tomato and Prawn Emulsion - £10.50

Duck Confit and Duck Liver Terrine, Sour Cherry Jam, Toasted
Brioche - £10.50

Panko Soft Shell Crab, Asian Salad, Coconut, Lime and Mango - £10.95

Burrata, Heritage Tomato and Charred Watermelon, Rocket Pesto - £9.50

Mains

Roast Lavinton Lamb, Salt Baked Shoulder, Celeriac Gratin,
Leeks and Creamed Mushrooms - £28.95

Turbot with Fennel Herb Mustard, Brioche Butter, Fennel Salami and
Roast Spring Cabbage - £27.50

Roast Goosnargh Duck Breast, Liquorice and Squash Purée, Spinach, Potato
and Celeriac Terrine - £26.50

Roast Halibut, Poached Mussels, Leeks and Saffron with
Jerusalem Artichokes - £27.95

Pressed Celeriac and Thyme Terrine, Charred Leeks, Seasonal Mushrooms,
Fennel and Mustard Seed Sauce - £16.95

Desserts

Praline Mousse, Cherry and Hazelnut Financier, Dark Chocolate Sorbet - £9.75

Mascarpone Mousse, Blackberries, Amaretti Foam and Coffee Ice Cream - £9.95

Raspberry, White Chocolate and Lemon Curd "Trifle Elements" - £9.75

Plate of Cheese, Celery and Apple, Walnut and Raisin Bread - £12.95

