

EARLY SUMMER MENU

Available, Friday & Saturday evenings
(All prices are inc. VAT)

Starters

Gin Marinaded Gravavlax, with a horseradish cream & rye bread £11

Beef Carpaccio, with a watercress salad & parmesan curls £12

Roasted Asparagus with soft-boiled Egg, Dill & Tarragon Dressing £11

Main Courses

Pan fried Sea Bass, with boulangere potatoes and fresh green beans £21

Sheepwash Farm (loW) Lamb Chops, with boulangere potatoes, asparagus and loW roasted tomatoes £22

Lemon thyme roasted chicken breast, new potatoes, beans & fennel £17

Spaghetti Puttanesca, with roasted tomatoes and citrus vinaigrette (v) £14

Desserts

All made in house £9

Elderflower posset, with sugar flecked raspberries & fresh cream

Dark chocolate mousse, with toasted almond brittle, & fresh cream

*Trio of Cheeses, with Artisan Crackers & a tangy Chutney
£3 supplement*