

SEASONAL

We celebrate the best of the season and our locality by offering a changing menu throughout the year. Fresh, local, and full of flavour, we use top-quality produce from the best suppliers. All our food is home-cooked from scratch by our chefs.

STARTERS

Selection of homemade breads & butters

£5.50

Buffalo mozzarella wrapped with parma ham, heritage tomatoes, pickled fennel, micro leaves & pine nuts **£10.50**

Orange and raspberry dusted scallop carpaccio, semi dried orange segment & edible flowers **£12.90**

Baked mixed beetroot with goats' cheese, walnut ketchup & candied walnuts

£9.50

MAINS

Rack of lamb with shepherd's pie & rainbow chard, smoked sweetcorn & rosemary jus

£32.00

Braised beef shin with red onion tarte tatin, with mushroom purée & beef glaze

£28.00

Pan fried hake with vine cherry tomatoes & lime sauce, summer mixed greens with lime & chilli couscous

£29.00

Slow roasted heritage carrots, tarragon polenta cube, with pickled mushrooms, preserved lemon & tarragon salsa verde, roasted hazelnuts

£26.00

DESSERTS

Raspberry crème brûlée
with mixed berry compote & cardamom biscuits

£9.00

Classic Tiramisu with chocolate cigar

£9.00

Pistachio cake with mixed berries, charred meringue & chia seed sticks

£9.00

V Vegetarian VG Vegan

Allergies, intolerances & dietary requirements

We take food allergies, intolerances and dietary requirements seriously. We want to cater safely for everyone. Most of our dishes can be prepared to suit specific dietary requirements; however, please be aware that all our food is prepared in a kitchen where allergens are present. Therefore, we cannot guarantee that any dish is completely free from traces of allergens. If you have any specific allergies, intolerances or dietary requirements, please inform a member of our team before placing your order. We will then provide information on our dishes to accommodate your needs.

We believe in fair tipping, that's why 100% of any tips you give go directly to the team that serves you, a discretionary 10% service charge will be added to all dining tables. Prices include VAT.