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**STARTERS**

**Ham hock terrine £12.95**

*apple puree, roasted hazelnuts, crostini shards*

**Tempura king prawns £13.95**

*soy and sweet chilli dressing, crispy noodles*

**Cauliflower velouté £10.95**

*mature cheddar croute, truffle oil*

**Chicken liver pate £13.95**

*toasted homemade brioche, prune puree, toasted pine nuts*

**MAINS**

**Noisette of lamb £39.95**

*dauphinoise potato, mint and pea puree, green beans, lamb sauce, spring onion oil*

**Fillet of local water cod £24.95**

*parsnip, cannellini beans, samphire, curry oil*

**Roasted pork fillet £24.95**

*puy lentil and chorizo cassoulet, apple gel, cider reduction*

**Broad bean and garden pea risotto £15.95**

*vegan feta, pesto, toasted seeds*

**SIDES £5.95**

Chilli and garlic tender stem broccoli

Truffle and parmesan fries

Honey roast baby carrots

Rocket, parmesan and sundried tomato salad, balsamic glaze

**DESSERTS**

**Vanilla crème brulé £12.95**

*homemade shortbread*

**Chocolate brownie £11.95**

*vanilla ice cream, berry compote, chocolate sauce*

**Orange and pistachio baklava £12.95**

*warm vanilla custard*

**Iced banana parfait £12.95**

*caramel sauce, toasted almonds, Chantilly cream*