

## **TO SHARE**

Warm Sourdough Bread, Cultured Butter (Dairy, Egg, Gluten, Nuts, Soya)	£7.00
Marinated Olives (Sulphites)	£3.50
Buttermilk Chicken, Fermented Chilli Mayo (Dairy, Soya, Sesame)	£10.50
Crispy King Prawns, Wasabi & Lime (Mustard, Soya, Sesame)	£10.00
TO BEGIN	
Whipped Goat Cheese, Pea & Mint Velouté, Crispy Onions (Dairy, Gluten)	£12.50
Mozzarella Tart, Isle of Wight Tomatoes, Peated Tomato Sauce (Dairy, Gluten)	£14.50
Pressed Ham Hock, Carrot Pickle, Smoked Mustard (Mustard, Sulphites)	£12.00
Smoked Mackerel, Potato Salad, Fennel Slaw, Buttermilk (Dairy, Sulphites)	£15.00
Trio Of West Coast Scallops, Smoked Bacon, Capers & Chervil (Dairy, Molluscs, Sulphites)	£21.50
TO FOLLOW	
Seasonal Fish Of The Day, Warm Dill Tartare, Confit Potatoes (Dairy, Sulphites)	£42.00
Dry Aged Sirloin, Peppercorn Sauce, Baby Gem Salad, Triple Cooked Chips (Dairy)	£45.00
British Lamb Cutlet, Sticky Lamb Belly, Garden Courgettes, Herb Yoghurt (Dairy, Sulphites)	£35.50
Saddleback Pork Chop, Apple Compote, Truffled Hispi Cabbage (Dairy, Egg, Sulphites)	£30.50
Black Angus Burger, Brioche, Cheddar Cheese, Smoked Bacon, Fries (Dairy, Gluten, Eggs, Mustard, Soya, Sulphites)	£22.50
Torridon Vegetarian Burger, Vegan Brioche, Aubergine, Mushroom, Beef Tomato, Pesto, Fries (Gluten, Mustard, Nuts)	£19.50
Lemon, Ricotta, Honey and Pine Nut Ravioli, Garden Beans, Sage Butter (Dairy, Egg, Gluten, Nuts)	£25.50
North Sea Pollock, Madras Curry, Coriander, Steamed Rice	£31.50

## TO ADD

Tenderstem Broccoli & Pesto £6.00 Kombu Seasoned Fries £6.00 Herb Confit Potatoes (Dairy) £6.00 Baby Gem Salad £6.00



