



THE
RESTAURANT

THE RESTAURANT

To Start

- Chicken tikka beignet, mango and chilli salsa, crisp salad with mint yogurt dressing £6.95
- Herb crusted haddock with pea puree, crisp parmentier potatoes and sauce gribiche £6.95
- Textures of tomatoes, olive tuile, smoked mozzarella, basil emulsion £6.95
- Warm goat's cheese and potato terrine with fresh basil, pumpkin seed pesto and aged balsamic £6.50
- Crispy beef brisket with Asian slaw dressed with chilli, ginger and lime **DF** £6.95
- Cured mackerel with pickled watermelon, cucumber, seaweed powder and a dill dressing **DF/GF** £6.95
- Fragrant carrot, ginger and lemongrass soup **GF/DF** £6.25

Mains

Lemon roasted chicken breast with a spicy chicken and paprika croquette, slow roast cherry tomatoes and roasted fennel £14.95

Pan seared sea bream, mussels, pak choi, Kohlrabi, sweet white wine and chive
Cream sauce £15.75

Barbecued southern style pork belly with grilled corn, red onion and cucumber salsa with spiced sweet potato wedges **GF** £15.95

Chana Masala – Indian chickpea curry cooked with tomatoes, cumin, ginger and coriander, served with garlic flatbread & basmati rice **V DF** £12.95

Grilled plaice with aubergine pickle, potatoes and spinach, served with a mint yoghurt and tempura samphire £16.25

Salt baked lamb shoulder with pancetta, peas and mint, roast new potatoes, salsa Verdi **DF** £16.50

Baked cannelloni with baby spinach & ricotta courgette crisps and parmesan **V** £12.95

Puddings

All £6.95

Blood orange drizzle cake with rosemary flavoured blueberries and crème fraiche

Caramel tart, cardamom ice cream

Dark chocolate caramel mousse with white chocolate cream

Peaches and hazelnut cream
GF/DF

Eton mess parfait, macerated strawberries
Black pepper meringue

A selection of British cheeses with homemade chutney
£7.95

Sides

All £3.00

Halloumi and pea fritters
Cucumber yogurt

Crispy Mac and Cheese Bites,
English mustard mayo

Spiced broccoli pakoras, mango salsa

Truffle and parmesan fries

Balsamic onion, smoked cheese and tomato flat bread, crème fraiche

Some of our dishes contain allergens,
Please ask a member of staff for more details

OUR COMMITMENT TO YOU

Our food is freshly prepared and ethically sourced - Red Tractor meats, MSC approved fish and free range eggs to name a few.

Our menus are seasonal, free from controversial additives like aspartame, MSG and trans fats - We don't use GM ingredients

ACHIEVABLE - RESPONSIBLE - SUSTAINABLE