

SAMPLE A LA CARTE

STARTERS

Cauliflower veloute, toasted almonds, basil oil, house bread £10

Sautéed squid, pepper, chorizo, tomato & basil fricassee, house bread £12

Ham hock croquettes, apple sauce, dressed fine leaves £11

Scallops, black pudding, pea purée, sauce vierge £15

Cauliflower cheese soufflé, English mustard Mornay. £12

Courgette flower stuffed with pea, cream cheese, basil & pine nuts.
with tomato sauce & basil oil. £12.50

Louisiana spiced prawns, dressed leaves, lime & house bread £12.50

MAINS

Fillet of haddock, creamy mash, spinach, samphire, courgette,
scallop veloute £25

Soy marinated salmon, fine herb arancini, piperade,
grilled aubergine, tomato sauce £25

Cod & Sea trout fishcake, spinach, samphire, shellfish bisque £19

Cauliflower cheese soufflé, English mustard Mornay,
homemade frites, house salad £21

Rump of Lamb, gratin potatoes, crushed peas, fine beans, rosemary jus £26

Bavette steak, house frites, house salad, red wine jus £27

PLEASE ADVISE OF ANY ALLERGIES PRIOR TO ORDERING, THANK YOU

WHEN ORDERING MAIN COURSES ONLY THEY MAY TAKE UP TO 40 MINS