



## Sample A la Carte Menu

### Starters

**Baked Brie** £7

red onion jam - crostini

**Pork Belly** £8

Glazed Pork Belly – Apple – Kohlrabi – Jus

**Carrot** £7

Aged Baby Carrots – Feta – Dukkah – Coriander

**Salmon** £9.25

Cured Salmon – Cucumber – melon – Almond - grapefruit

### Mains

**Beef** £25.50

Glazed Ox-cheek – Tarragon raviolo – Onion puree – Mushroom & bacon chou farci

**Duo of Lamb** £27.50

Mini rack of Lamb – Pressed breast – black garlic – minted peas & broad beans – Lamb Jus

**Plaice** £22

Plaice Paupiette – Brown shrimp & caper nage – preserved lemon – Dill

**Ribeye** £28.50

7oz Ribeye – Slow cooked tomato – Grilled Mushroom – Triple Cooked Chips – Peppercorn Sauce – Watercress

**Linguini** £18

Wild Mushroom Cream Sauce – Sundried Tomatoes – Rocket

IF YOU HAVE AN ALLERGY, PLEASE TALK TO A MEMBER OF OUR TEAM. WHILST A DISH MAY NOT CONTAIN A SPECIFIC ALLERGEN, DUE TO THE WIDE RANGE OF INGREDIENTS USED IN OUR KITCHEN FOODS MAY BE PREPARED IN THE PRESENCE OF INGREDIENTS WHICH DO CONTAIN ALLERGENS.